

Pumpkin Pie

1 pt stewed pumpkin - well
dried out - 1 qt milk - 4 eggs
1/2 cup sugar - pinch salt
1/2 salt spoon - 1 desert spoonful
ginger, same of cinnamon
small salt-spoon of allspice
tiny pink clove - 2 pieces
piece butter - size hickory nut.
bake slowly

^{and} Mrs. Irwin
English Plum Pudding.

- 1 lb Suet.
1 " Currants.
1 " Raisins.
1 " Brown Sugar. (1½ cups)
½ " Citron.
¼ " Orange Peel
¼ " Lemon "
1 whole Nutmeg
1 Tea spoon ground Cinnamon
1 " " " Allspice
8 Eggs
3 cups Flour
1 Wine glass of Brandy & Whiskey
4 Table spoon Salt,
Boil six hours.

1/2 oz cream of tartar

1/2 oz sulphur

1/2 oz salt peter

1 pt gin.

1 table spoonful before each
meal.

For Rheumatism.



FROM MARY'S COOK BOOK

Lemon Cream

Although cream and lemon juice are supposed to have an ineradicable antagonism for one another, nevertheless, when blended under the proper conditions and frozen, they make an excellent dessert. Beat the yellows of two eggs in a quart of milk and scald in a double boiler. While cooking add two cups of sugar and when thoroughly scalded add two teaspoonfuls of cornstarch mixed in a little cold milk. After the mixture is thoroughly cold put in a freezer and when chilled add the beaten white of two eggs, a pint of cream and a cup of lemon juice. If not sufficiently sweet or sour add more sugar or lemon juice, according to taste. After the mixture is frozen allow it to ripen an hour or two before serving. These proportions make almost three quarts.

Merry Widow Russe

Use a banana slit lengthwise and cut in halves for each person. Place on a plate in log cabin style, then fill up the center with whipped cream or ice cream, and place a strawberry, a grape or a green or red maraschino cherry on top. A spoonful of brightly colored preserves make a pretty effect.

Cantaloupe Ice

Cut the cantaloupe crosswise and remove the pulp, leaving the shell in the shape of a basket. To two pints of pulp add two cups of sugar and the juice of four lemons. Mix thoroughly, pass through a fine sieve and freeze as ice cream, then serve in the shells.

Egg Plant Au Gratin

Slice an egg plant and parboil the slices. When tender brown them in butter. Arrange them in a baking dish in alternate layers, with bread crumbs, salt and pepper and grated cheese. Sprinkle with bits of butter and brown in the oven.

Sauce

eggs.

beat separately.

Yolks first - beat in small cup
gr. sugar. add whites beaten.

last stir wine glass of wine.

WHIPPED CREAM FILLING.

One yolk of egg, two tablespoons powdered sugar, one-half cup whipped cream, one cup nut kernels, or one-half cup nuts and one-half cup pineapple. Whip cream, using one-half cupful nuts and one-half cup pineapple, chopped up.

CHERRY PIE

Make a plain paste of one-fourth cup of lard and butter, two cups of pastry flour, one-half teaspoonful of salt and one-half cup of very cold water. Roll and cover a perforated pie tin with half of this pastry. Two cups of cherries, one tablespoonful of flour, one-half or more of sugar, one egg and one tablespoonful butter. Mix flour and sugar well together. Mix the egg well in this and then the cherries. Pour into the bottom crust. Dot with bits of the butter and put on top crust and bake in a moderately quick oven about 35 minutes.

EDYTHE:—Creamed fish or fowl may be satisfactorily combined with rice. Fill individual timbale moulds with rice and set them aside to cool. When the rice is cold, scoop out the inside, turn out from the moulds and fill the hollow centres of the moulded rice with either creamed meat or fish and serve with a rich cream or a brown sauce.

Cafe Frappe. Put four tablespoonfuls of fine-ground Java or Mocha coffee into the upper part of your percolating pot; pour over it one quart of boiling water; add to this a gill of good cream and enough sugar to make it a little over-sweet. When the mixture is cool turn it into the ice-cream freezer and turn slowly until it is frozen. You can make this without a particle of cream.

MRS. C. T. R.:—To make devil cake, take for the custard part a cupful of grated chocolate, a cupful of brown sugar, half a cupful of sweet milk, the yolk of one egg and a teaspoonful of vanilla. Stir all together in a granite or porcelain saucepan, cook slowly, and set away to cool. For the cake part, take a cupful of brown sugar, two cupfuls of flour, half a cupful of butter, half a cupful of sweet milk and two eggs. Cream the butter, sugar and yolks of eggs; add milk, sifted flour and whites of eggs beaten stiff; beat all together and then stir in the custard. Lastly add a teaspoonful of soda dissolved in a little warm water. This makes a large loaf that keeps indefinitely and is worth all the trouble of making. A more attractive cake, however, is made by baking the batter in jelly tins and putting it together with the filling named below. The contrast of black cake and snowy filling is beautiful. Very few layer cakes keep more than a few days, but this one is improved by being made a week at least before it is needed. To make the filling, take a cupful of brown sugar, a cupful of water, a cupful of white sugar and a tablespoonful of vinegar. Boil until thick like candy and stir in the beaten whites of two eggs and a quarter of a pound of marshmallows. Boil up again and place it on the cake, letting each layer of filling cool before putting the cake on top of it, or use a collar of stiff white paper to keep the filling from running out. White sugar may be used throughout this recipe, if preferred.

Rhubarb Pie

1 cup full Rhubarb

1 " " Sugar

2 Table spoonfulls Flour
Yelks of 2 or 3 Eggs

Mix all together, and
bake in one crust.

Make a merangue
of the whites of Eggs
and place on top of Pie
same as for Lemon.

Pour scalding water on
the Rhubarb, and let stand
for a few minutes, before
mixing with other ingredients.

1/2 cup of sugar
1 egg, whites for meringue
1 spoonful of flour (large)
1/2 cup of butter
1 cup of cream or rich milk,
about 1/2 cup jelly.

Ms Porch.

SERODINO BROTHERS,

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CINCINNATI, O.

R

Suet PuddingMrs Maxwell

1 cup suet

2 tablespoonfuls N. O. M. Powder

1 cup raisins

 $\frac{1}{2}$ scant teaspoonful soda

2 cups flour - a pinch salt

water enough to stir up

real stiff. Flour bag good

to put pudding in & $2\frac{1}{2}$ hrs.

Sauce 1 Table spoonful butter

2 of flour - 1 cup sugar ^{pinch}1 pint of cold water ^{full} salt
of flavor to taste

THE KENTUCKY CAKE.

Put into a pan and boil for three minutes,

1 cup brown sugar, 1 cup water,

1 teaspoon cinnamon, 1 tea spoon all spice,

2 cups seedless raisins, $\frac{1}{3}$ cup lard,

1 small pinch salt and a little nutmeg.

When cold stir in 1 tea spoon soda, dissolved
in a little water, then 2 cups flour into which
has been sifted $\frac{1}{2}$ tea spoon baking powder.

Bake in a slow oven.

If desired $\frac{1}{2}$ cup nuts may be added.

Sour cream 1 cup
cup sour cream.

Miss Kelley

1 " raisins.

2 eggs.

$\frac{2}{3}$ cup sugar.

pinch cinnamon.

top and bottom crust.

Mayonnaise

Yolks 2 eggs

1 teaspoon salt

1 " flour

1 " mustard

$\frac{1}{4}$ " sugar

6 tablespoons milk

12 " vinegar

12 " lemon or bitter.

Bleach Colors

Many have faded blue, pink or lavender linen dresses. They may be bleached entirely white in this way: Soak the garment over night in strong soap suds. Fill a boiler half full of water, put in a pint of javelle water (made by pouring one-half gallon boiling water upon a half pound chloride of lime). Dip often to bleach evenly, then rinse through three waters. Keep the preparation away from the children.

Oil the Blinds

Green blinds that have faded may be made to look almost new by brushing them over with some linseed oil.

Gloves

Cleaning Light Kid Gloves.

Provide yourself with a cake of pure white soap, a little skimmed milk and some soft clean rags. After placing the glove on the hand, dip the rag in the milk and rub it on the soap. Scrub the glove thoroughly, changing the rags as often as they become soiled, using as little milk as possible. Gloves cleaned in this manner dry quickly and look like new even to the gloss.

To Mend Kid Gloves.

Wherever a break appears in kid gloves, place the edges as closely together as possible and apply court plaster on the wrong side, pressing it firmly to the kid. This gives a much better appearance than stitches, and if properly done will last as long as the gloves do.

6 eggs
2 table spoons butter
1 1/2 sugar
juice and rind of
3 lemons.

Mix smooth and
bail until thick.
no milk or water

Mrs. Suter's Lemon Jelly
is not tomorrow.

THE
Ludington
Cook Book

1885

Wm. Ludington

1885

see cushion shape of mattress
pour fudge over marshmallows cut in ^{small pieces}
and stand 5 or 6 hrs before using.

Pop-corn ground & eaten with cream
Use a white of an egg with cream to whip

Roll cold mush in flour - fry brown - eat with syrup

Fry cold rice the same as mush

Put egg in baking dish pour boiling water over them
let stand 10 minutes on back of stove.

Slice apples, bananas, or oranges into small bits ^{and}
mix in cereal just before serving - (may be run through ^{meat-cutter})

Add English walnuts to chicken salad ^{plentifully}

Preserve parkley by putting in jar & sprinkle with salt.

Soak steak 4 hrs in 3 tablespoons olive oil $1\frac{1}{2}$ g ^{tanning of skin} orange - broil

Sugar of lead - 1 tablespoon to 1 bucket of water to set blue cloth ^{color}

T H E

Ludington Cook Book

BY

THE LADIES' AID SOCIETY

OF THE

CONGREGATIONAL CHURCH,

LUDINGTON, MICHIGAN.

Man may live without books—what is knowledge but grieving?

He may live without hope—what is hope, but deceiving?

He may live without love—what is passion, but pining?

But where is the man that can live without dining?

—Lucelle.

LUDINGTON, MICH.:

THE DEMOCRAT BOOK AND JOB PRINT.

1891

*"If he love her," he thought, "let him win her;"
Then he turned to the future—and order'd his dinner.*

THEREFORE,

WE DEDICATE

THIS COOK BOOK

TO THE

Ludington School Ma'ams.

*For if, out of humor, and hungry, alone,
A man should sit down to a dinner, each one
Of the dishes of which the cook chooses to spoil
With a horrible mixture of garlic and oil,
The chances are ten against one, I must own,
He gets up as ill-temper'd as when he sat down.*

P R E F A C E .

O housewife, in these troublesome days
Of faulty help, which you blame or praise;
When puzzled and with furrowed brow,
Then nothing so welcome as a cook book true.
You've only to submit, to take
A few lessons in making salads, cake,
And ices too, and rolls so fine,
(All found within these lids of mine,)
And your frowns will vanish. Great success
Will crown your efforts! happiness
Will smile upon you! in the future bright,
You will have helped make a church debt light.
So buy a copy of our "Ludington Book,"
To lessen the debt, and to delight your cook.

LADIES OF THE AID SOCIETY,
Ludington, Mich.

BREAD.

*"Bread is the staff of life,
But bread and butter is a gold-headed cane."*

Have about three quarts flour in your bread pan and mix thoroughly with it one tablespoon salt, one of lard and one of sugar; stir into the center of the flour about three pints of water quite warm but not hot enough to scald yeast; stir in flour to make a thin batter, then add half cake of Fleischman's compressed yeast. (The other half will keep if wrapped up and kept cool.) Add flour slowly and knead until the whole mass works smoothly on kneading board; then cover in deep pan and keep warm by wrapping up, not by stove heat. In morning put in tins or knead down again if desired.

MRS. E. O. HAND, Racine, Wis.

POTATO AND HOP YEAST.

Boil one-half ounce hops in quart of water for fifteen minutes; strain and add six good-sized potatoes boiled and mashed, one-half cup brown sugar and two tablespoons salt. Let it stand till lukewarm, then add two cakes Magic yeast softened in a little water. Keep in a warm place till foamy. This will keep sweet for a month if kept in a cool place.

BREAD MADE WITH POTATO AND HOP YEAST.

Sift two quarts of flour into a bowl, making a hole in the center. Boil two potatoes in a pint of water, and mash; pour this boiling hot into the flour and stir in about a cup of it; then add cold water enough

an inch thick, cut the size desired, spread with melted butter, and fold half over. After letting them rise, bake a delicate brown. MRS. L. G. HARVEY.

PARKER HOUSE ROLLS.

Boil one pint sweet milk and, when partly cooled, melt in it one-half cup white sugar and one tablespoon butter; when lukewarm, add one-half cup yeast; make a hole in two quarts flour and pour this mixture in. If for tea, set to rise over night; in the morning mix well and knead for half an hour, then set to rise again. In the afternoon knead again for ten minutes; roll out thinner than for biscuits, rub melted butter on half the surface and fold it upon the other. Place nearly an inch apart in pans; set to rise once more, and, when light, bake twenty minutes in a hot oven. MRS. J. S. WOODRUFF.

BISCUIT.

One quart milk, one heaping tablespoon each of lard and butter; let it just scald; when lukewarm add one cake Twin Bros.' yeast, salt. Mix in flour to make a stiff batter; beat for ten minutes or more. Sift flour one and one-half inches over this, put in a cool place. In morning mix into lump; when light enough make into biscuit; let rise again and just before putting into oven rub a little melted butter over each. Makes fifty biscuits.

MRS. J. H. LYON.

BROWN BREAD.

Three cups cornmeal, one cup graham, one cup wheat flour, two-thirds cup molasses, one and one-half cups sour milk, one and one-half cups sweet milk, a little salt, two level teaspoons soda. Steam three hours and bake one-half hour.

MRS. J. ALLEN.

of butter the size of an English walnut. When cool, add one-half cup good yeast. Stir in all the flour it will take. Let rise, then make into loaves and let rise again till very light. Bake slowly.

MRS. HOOGSTRAAT.

CINNAMON MUFFINS.

One egg, a little salt, one cup brown sugar, one-half cup butter, one cup sour milk, one teaspoon cinnamon, one teaspoon soda. Stir to a thick batter and bake in rings. Serve with butter while warm.

MRS. R. R. WHEELER.

MUFFINS.

One quart flour well mixed with two teaspoons baking powder, three eggs, two tablespoons melted butter, one pint sweet milk. Grease and heat the tins before pouring in the mixture. Bake in hot oven.

MRS. L. C. WALDO, Detroit.

GRAHAM MUFFINS.

One coffee cup sour milk, one tablespoon sugar or molasses, one egg, one scant teaspoon soda, one-half teaspoon salt, enough graham flour to make a stiff batter. Sweet milk and two teaspoons baking powder can be used instead of sour milk and soda. Bake in muffin pans twenty minutes.

MRS. WARD'S PUFFS.

One quart flour, three teaspoons baking powder, three eggs, a little salt, milk to make a stiff batter. Put into hot irons.

JOHNNY CAKE.

Two eggs, one-half cup sugar, one tablespoon salt, one cup sour milk, one-half cup sweet milk, two tablespoons sour cream, one-half teaspoon soda, one-half

BANNOCK.

One gill cornmeal stirred into one pint boiling milk ; when cool, add two eggs, one teaspoon sugar, and a pinch of salt. Bake in a buttered dish twenty minutes.

MRS. H. N. MORSE.

WATER-CRESS SANDWICHES.

Wash well some water-cresses and dry in a cloth, pressing out every particle of moisture ; then mix with the cresses hard boiled eggs chopped fine and seasoned with salt and pepper. Place between buttered slices of bread, from which crust has been removed. If desired, add lemon juice to the cresses.

MRS. J. D. JOYCE.



MEMORANDA.

Brown Bread (Mrs. Burns)

Two cups sour-milk; one cup molasses, one cup corn-meal, two cup graham or whole wheat flour, one heaping teaspoon soda, ^{salt} steam three hours. raisins if liked.

Graham Buns Mother

Two cups graham flour, 1 heaping teaspoon baking-powder, little sugar, salt, 1 egg, mix with milk or water.

Graham Bread Addie Jackson

3 cups sour milk, 3 even teaspoons soda, lard, size of an egg, $\frac{1}{2}$ cup molasses graham flour to make a ^{very} stiff batter, bake slowly 1 hr.

SOUPS.

"The dinner attends you, sir."

—Merry Wives of Windsor.

BOUILLON.

Ten pounds round beef; cook all one day slowly with just enough water to cover the meat. Strain and put away till cold. Skim off all the fat; beat six eggs, shells and all; add to the broth and simmer for three-quarters of an hour, until clear. Strain through a flannel bag and season with salt and pepper.

HATTIE R. LYON.

OKRA SOUP.

Take three pounds of fresh, lean beef or a fine, fat chicken, and let simmer in a gallon and a half of water two hours. Skim off the fat and season with salt and pepper. Cut up a small portion of the meat and return it to the soup. Add a cup of sliced green okra or half a cup of dried okra, and a cup of tomatoes peeled and sliced. Boil till the meat is in shreds and the vegetables in pieces.

MRS N. J. GAYLORD.

POTATO SOUP.

Boil twelve potatoes and one onion till very soft, with a piece of pork the size of an egg. Take two eggs, a little baking powder, salt, and flour, and rub together into balls about the size of beans; add these to the soup and boil about ten minutes.

MRS. D. T. HUSTON.

MEMORANDA.

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MEMORANDA.

MEMORANDA.

M E A T S .

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

BEEF CROQUETTES.

Put one tablespoon butter and two teaspoons flour into a saucepan and cook till smooth, stirring constantly ; add a cup sweet milk ; season to taste with a little salt and pepper ; when cold, add one pint cold roast beef chopped fine, one-half cup sour cream, and juice of one lemon. Roll into oblong shape, dip into beaten egg, then into cracker crumbs, and fry. Cold veal, chicken or turkey may be used instead of beef.

MRS. B. F. WADE.

BEEF CROQUETTES.

Three pounds beef boiled and chopped very fine, one quart fine bread crumbs, four tablespoons dried sage, two tablespoons pepper, one tablespoon salt, one cup sweet milk, five eggs. Mix all together, make into balls, roll in yolk of egg, and fry in butter.

MISS ÉTTA BOYDEN.

BAKED MINCED BEEF.

One cup cold beef chopped fine, one cup boiled rice, one cup milk, one egg, two tablespoons butter, salt and pepper to taste. Put milk over the fire in a pan and, when hot, add all the other things except the egg ; stir two minutes and remove from fire ; add the egg well beaten ; turn into a dish and bake twenty minutes.

MRS. B. B. GIBSON.

DEILED HAM.

One-half pound raw ham cut in thin slices, one tablespoon dry mustard, one tablespoon vinegar, two tablespoons melted butter, a little cayenne pepper, and a slight dredging of flour. Mix all but the ham and flour and spread the mixture on both sides of the slices, sprinkle the ham with the flour and broil over clear coals for seven or eight minutes. Serve quickly, on a warm dish. MRS. McCONNELL.

ROAST BEEF.

Use a piece of best loin or rib, seven or eight pounds. Beat it thoroughly all over, lay in roasting dish and baste with melted butter. Place in a well heated oven and baste frequently with its own fat, which will make it brown and tender. If, when roasting, the gravy cooks too brown, turn in a wine-glass of German cooking wine, and repeat this as often as the gravy cooks away. The roast requires about two hours. Season with salt and pepper.

MRS. D. V. SAMUELS, Chicago.

CREAM CHICKEN.

One chicken of four and one-half pounds or two of six pounds, four pounds sweet bread, one can mushrooms. Boil chicken and sweet breads and cut as for salads. In one saucepan put one quart cream; in another four large tablespoons butter and five even ones of flour; stir until melted, then pour on the hot cream and stir until it thickens; flavor with a very little grated onion, and season with pepper. Put the chicken and cream into a dish, add mushrooms cut in small pieces; cover with grated bread crumbs; put pieces of butter on top and bake ten or twenty minutes.

TURKEY DRESSING.

One quart bread crumbs, one heaping tablespoon butter, two well beaten eggs, one quart oysters chopped; season with pepper, salt, and a grain of cayenne pepper.

MRS. A. E. CARTIER.

Boil one beef tongue ^{and} chop fine
 " " chicken " " "

add $\frac{1}{4}$ box of gelatine to the chicken stock. (a good quart) - put layer of tongue in dish - add $\frac{1}{3}$ stock, let harden, then layer chopped hard boiled eggs - more stock, let harden, then add chicken ^{and} the remainder of stock - slice decor. Isadora.



Mackerel (Salt) Suzanne

Soak mackerel over night - pour boiling water over it - boil 5 minutes - place on buttered platter (warmed) - take 1 cup sweet milk - when hot add 1 egg well beaten & 1 tb. butter - pepper to taste - pour over mackerel.

Scrapple (Scrapple) Suzanne

1 hoghead cooked until meat falls from bones, run thru chopper - let water it was boiled in get cold - remove grease - Put meat in water season - salt pepper sage thickener with meal & let cool until it leaves the sides of the pot stirring constantly. Pour into a bowl & put a weight on it. When cold slice & fry in batter

Aspic (when in a hurry)

Cook together 1 pt cold water, 2 small onions & 5 small carrots, little parsley, teaspoon sugar, little salt, when done, drain add 3 teaspoons bees extract & 1 oz gelatine soaked in 1/2 cup cold water. ^{Stir over fire until dissolved, season, salt and pepper, flavor lemon juice & strain through flannel bag -}
THE LUDINGTON COOK BOOK. 33
Put some in a dish ^{when cool} ~~but in pieces of meat, then~~ more aspic & so on ^{until dish} Spiced Meat filled -

MEMORANDA.

Take a thin slice of round steak, remove the bone, fat etc. Make a dressing of 1 cup of bread crumbs, 1/2 cup butter, mustard, pepper, salt and spices to taste, add enough hot water to make it soft & spread over the meat. Now roll it up firmly & tie in a thin cloth, place the roll in a kettle and cover with boiling water, boil four to 5 hrs. according to size of the roll after it has boiled 2 hrs put in a teaspoonful of salt. When done remove cloth, place meat in mould with a heavy weight on top. When cold it will slice nicely.

Deviled Ham.

Chop lean, boiled ham very fine. To every pint of ham add 1 teaspoon mustard, 1 tablespoon of flour, and 1/2 cup of boiling ham water. Press this mixture in a mould, when cold it will slice nicely. It is excellent for sandwiches.

Kabobs

Chop fine any bit of cold meat with a little raw onion, add about 1/3 of this quantity in bread crumbs; season to taste with salt, pepper, & sage or summer savory. Mix with an egg & make the shape of 2 fingers, then fry eat cold or warm as you like. (Mrs Waterman)

Ham cakes

Four mashed potatoes; 1 cup finely chopped ham, pepper, stir well together & bake in little cakes (Mrs Rull)

MEMORANDA.

Cream Sauce (to serve with fish)

Stir 1 tablespoon butter & 1 of flour over the fire, add 1 pt milk. Stir constantly until it boils add salt & pepper.

May be converted into an egg sauce by adding 2 hard boiled eggs chopped fine, last.

Dumplings - Mrs Stiles.

2 egg, salt, 1 teacup sweet milk, stiff batter 2 teaspoons baking powder sifted in flour. Have water boiling when you drop them do not cover for about 10 min boil 20 min.

Fried Corn

One can corn, 2 eggs, beaten, stir together season, fry in hot butter.

Creamed Potatoes

Cold boiled potatoes cut in dice & placed on platter - cream made by stirring butter size of a - & 1 tablespoon flour together in a spider over a fire - adding 1 cup sweet milk - pour over potatoes, place slices of cheese on top place in a hot oven a few moments.

Carrots

Sliced & cooked until done with a cream sauce
Cut in dice when done add butter - later a little cream.

ENTRIES.

"I care not what, so it be wholesome food."

—Taming of the Shrew.

CREAM OYSTERS.

Take one quart of oysters, drain off liquor, put on the stove in saucepan with enough hot water to cover them, and heat through; then drain off the water and add the oysters to the following: One pint of cream, one pint of milk, a tablespoon butter, and some salt; scald in milk boiler, thicken with three or four table-spoons corn starch, and add a pinch of cayenne pepper. After adding the oysters, pour this over hot, buttered toast. Whipped cream may be added if desired.

MRS. J. S. STEARNS.

ESCALOPED OYSTERS.

Crush and roll several handfuls of friable crackers; put a layer in the bottom of a buttered pudding dish; wet this with a mixture of oyster liquor and milk, slightly warmed; next a layer of oysters; sprinkle with salt and pepper, and lay small bits of butter upon them; then another layer of moistened crumbs, and so on till the dish is full. Let the top layer be of crumbs, thicker than the rest, and beat an egg into the milk you pour over them; put pieces of butter on top; cover the dish and bake half an hour.

and brown on top—about half an hour. A little chopped parsley sprinkled between the layers improves it much.

MRS. A. P. MCCONNELL.

MACARONI AND CHEESE

One-fourth pound of macaroni, one-fourth pound cheese, one-half cup of cream, one tablespoon butter, salt and pepper. Break the macaroni, add salt and boil rapidly in as little water as possible, twenty-five minutes. Drain and put in layers with the cheese in a baking dish. Put the butter on top in small bits, add cream and bake twenty minutes.

EGG NEST ON TOAST.

For six nests use one-half dozen eggs, one-half teaspoon salt, one and one-half tablespoons butter, and six small slices of toast. Separate the whites, keeping the yolks whole by leaving them in the half shells till ready for use. Beat the whites and salt to a stiff froth. Toast the bread. Dip the edges in hot water, butter and place on a tin sheet or pan. Heap the whites on the toast. Make a depression in the center of each mound, and after putting a little butter in each depression, drop the whole yolks into the hollows. Place in a moderate oven and cook three minutes; serve at once on a warm dish. If desired, a spoonful of chopped ham may be spread on each slice before the whites are used.

MRS. A. P. MCCONNELL.

SHIRRED EGGS.

Beat whites to a stiff froth; arrange yolks on the center of the platter with whites around, sprinkle with salt and pepper and bake in oven about three minutes.

HATTIE R. LYON.

with butter, and cover with cheese quarter of an inch deep. Pile up the slices and set platter in hot oven till cheese melts. Serve immediately.

MRS. J. B. McMAHON.

WELSH RARE-BIT.

Cut in slices half a pound good rich cheese; put over the fire with one pint milk; stir till the cheese is entirely dissolved, then add four beaten eggs; stir constantly till it thickens. Toast three slices of bread, butter, and spread with mustard mixed with cold water. Place in a shallow dish and pour on the omelet.

MRS. D. V. SAMUELS, Chicago.

Scalloped Cheese Mrs. Rinehart

Take 3 slices stale bread, well buttered, cut off crusts, grate fine $\frac{1}{4}$ # cheese, lay bread in layers in dish sprinkle over with cheese, salt & pepper to taste.

Mix 4 well beaten eggs with 3 cups milk, pour over bread & cheese
 read pudding. Bake as you would



Corn oysters

$\frac{1}{2}$ pt sweet corn, 1 beaten egg, 1 small cup flour, $\frac{1}{2}$ pt milk, $\frac{1}{2}$ teaspoon B.P. soda (each) fry like pancakes.

Cabbage & beef & veal

Chopped beef & veal $\frac{1}{2}$ pt ^{veal} cabbage in leaves laid between meat - put in cloth, on a plate simmer 3 hrs.

Stewed Cucumbers.

quarter - remove seeds - soak $\frac{1}{2}$ hr in cold water -
cover with boiling water - cook until tender - serve
with drawn butter - seasoning salt & pepper,
also cook, add THE LUDINGTON COOK BOOK. stock - thicken
serve on toast - fry an onion before adding stock

MEMORANDA.

Ham Toast.

One-quarter lb. boiled ham, chopped fine, mix
with the yolks of 4 eggs well beaten, 1 tablespoon butter
enough cream to make it soft, stir it over the fire
until thick, season with salt & pepper. Dip slices
of toast in hot salted water, spread with butter &
turn over it the ham mixture, serve hot (Bell & Bell)

Onions Au Gratin.

Boil white onions in salted water until tender.
Drain, break apart with a fork, put in a baking
dish, cover with breadcrumbs, then with a
cream sauce, & brown in a brick oven.

Baked Onions

Select fine, large onions, peel, wash clean &
arrange in a baking dish; half fill with
boiling water. On top of each onion lay a
thin slice of bacon. Bake in a steady oven until done.

Turnip Rissoles.

Cook turnips tender, drain, mash, season with salt,
pepper & a little sugar. Roll into small balls,
dip in beaten egg & breadcrumbs & fry in deep fat.

Colcannon.

Boil separately potatoes & cabbage. Mash the potatoes
and squeeze the cabbage dry in clean cloth, then
chop fine; mix the two vegetables thoroughly, season
with salt, pepper & butter, turn into a buttered
mould & brown in a hot oven.

MEMORANDA.

Pigs in Blankets

15 oysters, 15 slices of bacon - Salt & pepper each oyster, & wrap in a thin slice of bacon, pin tightly with a tooth-pick - Fry until bacon is brown, put on platter in oven with door open 5 minutes garnish with lemon ^{and} parsley, or each "pig" may be laid on a small piece of buttered toast.

Cheese balls with tomato sauce

Mix together 2 cups grated cheese $\frac{1}{4}$ teaspoon salt, little pepper & 1 cup bread crumbs, add 2 eggs beaten, shape into balls, roll in cracker crumbs & fry; serve on triangles of buttered toast & pour over all a tomato sauce.

Ham soufflé

2 cups minced ham, white 1 egg-beat until smooth with paprika, 1 cup whipped cream - 2 whites of eggs beaten stiff, Pour into melon mould bake & serve with tomato sauce poured around it.

Lemon Toast.

Yolks 6 eggs, beaten well, add 3 cups sweet milk, ^{Mrs. Rinehart,} 1/2 slice bread in milk & eggs, fry brown in butter.

Take whites 6 eggs beaten stiff froth, 1 cup sugar, juice 2 lemons, add 2 cups boiling water, serve on toast.

Egg-pancakes

eggs beaten, salt, 1 cup milk - stir stiff with flour in thin-drip in spider

Apple pancakes put thin slices of apple in batter

MEMORANDA.

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2 cups minced ham, white egg-beat until smooth dash paprika, 1 cup whipped cream - 2 whites of eggs beaten stiff, Pour into melon mould bake & serve with tomato sauce poured around it.

Lemon Toast.

Mrs Rinehart.

Yolks 6 eggs, beaten well, add 3 cups sweet milk, dip slices bread in milk & egg, fry brown in butter.

Take whites 6 eggs beaten stiff with, 1 cup sugar, juice 2 lemons, add 2 cups boiling water, serve on toast.

Egg-pancakes

Mrs Alvaudinger

3 eggs beaten, salt, 1 cup milk - stir stiff with flour in this - broil in spider

Apple pancakes put thin slices of apple in batter

SALADS.

*"Oh! green and glorious! Oh! herbaceous meat!
'T would tempt the dying anchorite to eat;
Back to the world he'd turn his fleeting soul
And plunge his fingers in the salad bowl."*

CABBAGE SALAD.

Three eggs, one or six tablespoons milk, one tablespoon vinegar, one tablespoon mustard, a piece of butter the size of an egg, salt and pepper to taste. Let this cook till thick like custard, and pour it over a small head of cabbage that has been chopped fine.

MRS. SAM SNOW.

CABBAGE SALAD.

One head of cabbage, two-thirds cup of vinegar, one egg, one teaspoon pepper, one teaspoon salt, one tablespoon mustard, one tablespoon sugar, a piece of butter the size of a hickory nut. MRS. GEO. TRIPP.

POTATO SALAD, ONE WAY.

Take mashed potato well seasoned, add an onion chopped fine. Pour over salad dressing, mix, press through a colander into the salad bowl. Garnish.

MRS. R. P. BISHOP.

CABBAGE SALAD.

Take one pint of finely chopped cabbage and turn over it a dressing of three tablespoons lemon juice, two tablespoons sugar and one-half cup of whipped cream, thoroughly beaten together.

tablespoons salad oil, two tablespoons vinegar, one cup cold chicken chopped rather coarse. Rub yolks to a smooth paste, gradually add oil, stirring with a fork, then add seasoning. Mix cheese and chicken lightly with the dressing; heap the mixture on a pretty dish, and garnish with the whites of eggs cut in circles and with a few white celery leaves or sprigs of parsley.

MRS. A. P. MCCONNELL.

LOBSTER SALAD.

Crumble one can of lobster into small pieces, removing all shells; sprinkle with salt and pepper and cover with vinegar, leaving it to soak in marinade at least two hours, but a couple more is better. Have ready a dressing made as follows: One egg or yolks of two beaten thoroughly; put into pint bowl to fit top of tea kettle. Add one level teaspoon salt, one of pepper, two of white sugar, one of ground mustard previously stirred with a little vinegar so as to mix well with other ingredients, one tablespoon butter. Fill the bowl half full with vinegar, set over tea kettle and stir constantly till it thickens. Use cold. Shortly before needing the salad drain lobster thoroughly from the vinegar, add one head of lettuce finely shredded, and mix well. Then pour over it the dressing, toss lightly with a fork, place in salad bowl and set on ice till needed.

MRS. J. B. MCMAHON.

NASTURTIUM SALAD.

First sprinkle flowers thoroughly at nightfall so that every particle of dust is washed away. Early in the morning before the dew is off gather the latest blossoms and tenderest leaves; put in cellar till wanted for use. Prepare dressing as follows: One-half cup of vinegar, one teaspoon salt, one teaspoon mustard, yolks of three eggs, butter the size of an egg. Mix

melted butter the size of an egg, and mix with the shrimps. Wet with the following dressing: One cup vinegar, one tablespoon mustard, one teaspoon salt, a little pepper, a piece of butter the size of an egg, two eggs. Heat the vinegar and other ingredients and when warm add the beaten eggs. Stir gently till it thickens.

HATTIE R. LYON.

SALAD DRESSING.

One cup vinegar, one cup hot water, one scant cup butter, one-half cup of milk, yolks of eight eggs, two tablespoons sugar, two teaspoons mustard, salt and pepper. Heat water, milk and butter together and stir into them the eggs, mustard and sugar beaten together; add vinegar when taken off the stove. If canned this will keep a long time.

MRS. DAVIS OLNEY.

DRESSING FOR CABBAGE.

Two whole eggs, or yolks of four, beaten with a pinch of salt; add two large tablespoons sugar and beat well; one large teaspoon dry mustard, pinch of red pepper; stir well and add a half cup vinegar. Put on stove and stir till it comes to a boil, remove and add a tablespoon butter not melted. A tablespoon cream added last is very nice.

MRS. J. S. STEARNS.

SALAD DRESSING.

Yolks of two eggs well beaten, one level teaspoon salt, one-half teaspoon pepper, two teaspoons white sugar, two teaspoons prepared mustard, one tablespoon butter. Stir into this mixture four tablespoons best vinegar, put into a bowl set in hot water, and stir constantly till it thickens. When cool it is ready for use.

MRS. E. C. FOSTER.

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Ludington, Mich.

MEMORANDA.

Oyster Salad -

One qt. oysters, 1 pt. celery, $\frac{1}{3}$ cup mayonnaise dressing,
 3 tablespoons vinegar, 1 of oil, salt, pepper, juice 1 lemon.
 Let oysters ^{come to a} boil in liquor. Drain, add to seasoning
 chill two hrs. Scrape & wash tender celery, cut in
 thin slices, put in bowl with ice to chill. At serving
 time, drain - & mix with oysters & $\frac{1}{2}$ of dressing.
 Arrange in dish, pour over remainder of dressing & garnish
 with white celery leaves.

Mrs. Ida Holman

Pine-apples & cabbage Salad Bremerton, Wash.

3 eggs, 1 cup vinegar, $\frac{1}{2}$ cup sugar, 1 ^{tablespoon} salt
 pepper, 1 large can cream. Juice from can of
 pine-apple, vinegar, salt, pepper & sugar - let come
 to a boil, dilute with half of cream, add to liquid
 and cook, if curd does not hurt, beat - add
 rest of cream, when cool pour over cabbage - 1 head
 and diced pineapple

CATSUPS AND PICKLES.

I smell it ; upon my life, it will do well.

— King Henry IV.

CURRENT CATSUP.

Five pounds currants, five pounds sugar, one-half pint vinegar, one tablespoon cloves, one tablespoon allspice, one tablespoon cinnamon, one-half tablespoon salt, one teaspoon black pepper, one teaspoon red pepper. Boil half an hour; strain into bottles while hot and seal.

MRS. MAXIM.

CURRENT CATSUP.

Five pounds currants, three pounds sugar, one pint vinegar. Tie in a bag two tablespoons cinnamon and one of cloves; sift an equal amount through the fruit. Mash the currants and boil hard for an hour. Bottle while hot.

MRS. R. R. WHEELER.

GOOSEBERRY CATSUP.

Nine pounds gooseberries, five pounds sugar, one quart vinegar, three tablespoons cinnamon, two tablespoons cayenne pepper, one and one-half tablespoons each of allspice and cloves. The berries should be nearly or quite ripe. Take off blossoms, wash, put into porcelain kettle and mash thoroughly. Scald and put through colander. Add sugar and spices, boil fifteen minutes, then add the vinegar cold. Bottle immediately before it cools.

MRS. G. N. S.

CHOW CHOW.

Fifty small cucumbers, one dozen small green tomatoes, one small measure of small onions, one small measure of lutter beans, three head of cauliflower. Scald cauliflower and onions in milk and water and then take them out and drain. Put all the ingredients together, pour over them a strong, hot brine, and let them stand twenty-four hours. To one gallon of vinegar add one pound English mustard, one cup sugar, one cup flour, one tablespoon each of all the spices, three red peppers. Bring all to a boil and pour over the whole.

Mrs. L. S. OATMAN, Buffalo, N. Y.

CHOWDER.

One head cabbage, twelve green tomatoes, twelve cucumbers, two green peppers, one teaspoon mustard seed, one teaspoon chopped horse radish, two bunches celery. Cover with vinegar, scald, and seal while hot.

Mrs. E. D. SNOW.

GREEN TOMATO SOY.

Two gallons tomatoes sliced without peeling, twelve good-sized onions sliced, two quarts vinegar, one quart sugar, two tablespoons salt, two tablespoons mustard, two tablespoons black pepper, one tablespoon each of cloves and cinnamon. Mix well and cook till tender, stirring often lest they scorch. This is a pleasant sauce for meat and fish.

Mrs. G. N. S.

PICKLED LILY.

Sprinkle one peck chopped, green tomatoes with one cup salt. Let them stand over night, then drain off juice. Half dozen small onions, chopped fine, four green peppers, four cups brown sugar, four large tea-

PICKLED BLACKBERRIES.

One pound sugar, one pint cider vinegar, one tea-spoon each of powdered cinnamon, cloves and all-spice. Boil all together fifteen minutes, then add four quarts of berries, scald—not boil—ten minutes.

MRS. G. N. S.

PICKLES.

One-half bushel small cucumbers, one quart small white onions, three green peppers. Wash, and let stand in brine over night, then wipe dry and pack in a jar, first a layer of cucumbers, then onions, a few pieces of horse radish sliced thin, and a little of the green pepper, and so on till the jar is full. Boil the vinegar, skim, and when cold pour it over the pickles. Let them stand two days; drain off vinegar and boil as before. After three days repeat the process. Spread over the pickles a cloth well sprinkled with mustard. Vinegar may be diluted to suit taste.

MRS. A. M. BARNETT.

MIXED PICKLES.

Three quarts cucumbers cut into small pieces, one quart chopped onions, four green peppers sliced, two quarts green tomatoes, two heads cauliflower. Put all together, sprinkle with one-half cup salt, and let them stand over night, then drain thoroughly for half an hour, and scald in weakened vinegar.

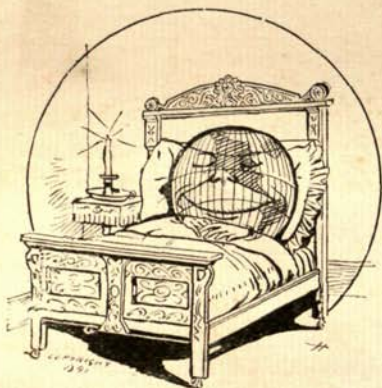
DRESSING.

One-half pound mustard, one cup sugar, one cup flour, one ounce tumeric, two quarts vinegar. Pour this over pickles.

MRS. D. W. GOODENOUGH.

TOMATO PICKLES.

Slice one peck green tomatoes and six large onions, mix them and sprinkle with one cup salt. Let stand over night, then drain thoroughly, and boil fifteen



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MEMORANDA.

1 qt tomatoes, strained, dissolve $\frac{1}{3}$ ppt gelatin
 in cold water - heat tomatoes - pour into gelatine
 strain - season with salt & pepper - hold in
 egg glasses

Sliced Cucumber Pickles. - Mrs Girdler

slice but do not pare small cucumbers
 sufficient to fill a gallon jar - take
 about two cups salt - place a layer
 of cucumber in jar then salt etc -
 let stand three hours - purchase 1oz
 black mustard seed, 1oz white mustard
 seed, 1oz celery seed, $\frac{1}{2}$ pt olive oil,
 two onions (more if liked) chopped fine,
 Drain cucumbers - again place in jar
 in layers putting a sprinkling of seeds
 onion ^{and} about 2 tablespoons of oil between
 each layer. When jar is filled pour the
 remaining oil ^{and} fill the jar with
 good cold vinegar.

MEMORANDA.

One tablespoon gelatine in 1 cup boiling water; pour over well beaten whites of four eggs; add $1\frac{1}{2}$ cup sifted ~~powder~~ sugar - beat 45 min. add juice 1 lemon, 1 can shredded pineapple, 10¢ worth English walnuts, 10¢ candied cherries, let stand until molded then slice

DESSERTS.

*"Live like yourself! was soon my lady's words,
And lo! two puddings smoked upon the board."*

— Pope.

APPLE PUDDING.

One cup sugar and one-half cup butter, beaten to a cream with the hands, yolks of two eggs well beaten, four good-sized apples, cut in eighths. Put apples into pan, pour sauce over them and bake till apples are soft. Pour over top the beaten whites of two eggs and let it brown. MRS. O. A. ELLIOTT.

CORN MEAL PUDDING.

Two large tablespoons corn meal, four tablespoons sugar, three eggs, one-half teaspoon ginger, little salt. Boil one pint sweet milk, add the meal and cook twenty minutes. Stir in the sugar, then the eggs well beaten. Bake an hour and serve with maple syrup. MRS. L. C. WALDO, Detroit.

CORN STARCH PUDDING.

One quart sweet milk, sugar enough to sweeten to taste, yolks of two eggs, three tablespoons corn starch. Stir corn starch and yolks together; heat the milk, and when quite hot—not boiling—stir in the corn starch and yolks; continue stirring till quite thick. Put in a dish to cool; when partly cool, spread over the top the beaten whites of two eggs, sweetened with one tablespoon sugar.

MRS. E. M. McKEEVER.

with assorted fruits and cover with the mixture. Sit away to harden. Serve with whipped cream.

HATTIE R. LYON.

GOOSEBERRY PUFFS.

Two eggs, one-half cup butter, one cup milk, two cups flour, one cup preserved gooseberries, two table-
spoons sugar, three tablespoons baking powder. Steam three-quarters of an hour in cups, and serve with thin sauce.

HATTIE R. LYON.

FLOATING ISLAND.

One coffee cup sugar, yolks of six eggs well beaten, one quart sweet milk. Heat the milk, add the eggs and sugar, and cook till smooth, but not long enough to make it curdle. Beat whites of eggs to a stiff froth, with sugar enough to sweeten. Drop on boiling water; place in oven to brown, then put on the custard.

MRS. C. D. DANAHER.

GREEN CORN PUDDING.

Grate the corn and measure it. Add two-thirds as much milk as you have corn. Put in eggs at the rate of four to each quart of milk used, a little salt. Bake in deep pudding dish two or three hours very slowly. To be eaten hot with butter and pepper. A nice dish for supper.

MRS. H. N. MORSE.

ICE FLOAT.

Three tablespoons corn starch wet with cold water, a pinch of salt. Add one pint boiling water; cook till thick, and add beaten whites of three eggs. Put into moulds to cool. Make dressing of two cups milk, one and one-half cups sugar, yolks of three eggs, vanilla.

MRS. J. A. ARMSTRONG.

Mrs Waterman's receipt for Snow Pudding is same as this except that in making the dressing she uses 1 cup milk & 1/2 cup sugar

MANIOCA CREAM

One pint scalded milk, yolks of three eggs beaten very light, six tablespoons sugar. Put three tablespoons manioca into a cup and pour over it enough cold water to soften it. Stir eggs and sugar into the scalded milk, then add manioca. Remove from stove after it has cooked up a little. Beat three whites stiff and sweeten with two tablespoons sugar. Add one-half this to the pudding, with vanilla and a pinch of salt. Stir well and pour into a dish. Pour the rest of the egg over the top and brown in the oven.

MRS. FRANK P. DUNWELL.

MOUNTAIN DEW PUDDING.

One pint milk, yolks of two eggs, two tablespoons cocoanut, one-half cup rolled crackers, one teaspoon lemon extract. Bake half an hour. Beat whites of two eggs, add one cup sugar, and spread over top of pudding. Put in oven to brown. LIZZIE ARNDT.

PRINCESS PUDDING.

Dissolve one-half box gelatine in a quart of milk; add yolks of four eggs well beaten, one-half cup sugar, and vanilla. Stir constantly till it boils. When cool, pour in the beaten whites of the eggs. Mix well, pour into a mould, and put on ice to cool. Serve with whipped cream. MRS. J. S. STEARNS.

ORANGES FOR THE TABLE.

Peel and slice one-half dozen oranges, sprinkle with sugar and let them stand one hour. Dissolve one-third of a box of gelatine in warm water enough to cover it; add one and one-half cups of sugar, the juice of one large lemon, or two small ones, and one pint of boiling water. Stir often, and when it is cool enough to jelly, pour it over the oranges, and put in a cool place.

MRS. M. E. BLODGETT.

LEMON SAUCE.

One and one-half cups sugar, juice of two lemons, one-half cup butter, one-fourth cup corn starch. Stir butter and sugar together, but not to a cream; add other ingredients except lemon, pour in two cups boiling water, and stir a few minutes over hot fire, not allowing it to boil. Add last the lemon juice.

MRS. ALICE GRISIM.

SUET PUDDING.

One cup sugar, one cup molasses, one cup chopped suet, one and one-half cups sour milk, three eggs, two teaspoons soda, one pint chopped raisins, one teaspoon each of cinnamon, cloves, allspice and nutmeg, a little salt, flour enough to make a stiff batter. Steam three hours and serve with sauce.

MRS. O. W. TRIPP.

SWISS PUDDING.

One cup flour, four tablespoons butter, three tablespoons sugar, one pint milk, five eggs, grated rind of a lemon. Place the lemon rind and milk into a double boiler; rub flour and butter together, pour boiling milk on this, and return to boiler. Cook five minutes, stirring the first two. Beat yolks of egg and sugar together, stir into boiling mixture, and remove from fire immediately. When cold add whites of eggs beaten to froth. Turn mixture into a buttered three quart mould and steam forty minutes. Turn on hot dish and serve without delay. Creamy sauce, wine sauce, or a tumbler currant jelly, melted with juice of two lemons, should be served with it.

MRS. A. H. VAN VLIET.

SCRAP PUDDING.

Fill each sauce dish with a few slices or cubes of stale sponge cake; steam first, if needed warm, but it

sugar, beaten together, and added to the above. Take off as soon as it thickens, and stir in whites of three eggs beaten to a stiff froth; flavor with vanilla, and pour into a mould to cool. Serve with whipped cream and sugar. Mrs. E. O. HAND, Racine.

TAPIOCA CREAM.

Soak three large tablespoons tapioca in cold water three hours, then salt. Stir together two-thirds cup sugar, yolks of four eggs, and a scant quart of milk, heated to nearly boiling; add the tapioca, flavor with vanilla, and cook like boiled custard. Add the beaten whites after removing from stove.

Mrs. HARRINGTON.

PUDDING SAUCE.

One-half cup melted butter, one cup sugar, two eggs well beaten. Over this pour one cup boiling water. Stir it well, but do not cook.

Mrs. DUDDLESON.

FRUIT SAUCE.

Heat one cup canned fruit juice and add a small teaspoon corn starch dissolved.

HATTIE R. LYON.

ORANGE SHORTCAKE.

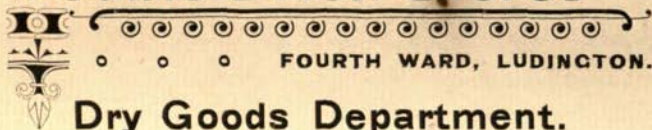
Allow an orange for each person; peel, cut in small pieces, remove seeds, sweeten to taste. Prepare shortcake same as strawberry shortcake.

Mrs. R. P. BISHOP.

BOSTON CREAM PUFFS.

One and one-fourth cups cold water, two-thirds cup butter; put on the stove and let boil a few minutes, then stir in slowly a large cup of flour; when all is well mixed and beaten, take from the

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MEMORANDA.

Prune Pudding.

Soak $\frac{1}{4}$ lb. prunes over night, cook until very soft & only a little juice left. beat until soft. Whites of 3 eggs (beaten) & $\frac{1}{4}$ cup sugar - beat - bake $\frac{7}{8}$ min. ^{stayed in dish}

Sauce - Yolks of the eggs, 1 cup ^{of water, mix over} milk, 1 level tablespoon sugar, vanilla, serve very cold, (let all heat together & stir while heating)

Graham Pudding

1 egg, 1 cup sweet milk, 2 cup graham flour, $\frac{1}{2}$ cup raisins, salt $\frac{7}{8}$ cup molasses, 1 teaspoon soda. Steam $2\frac{1}{2}$ hrs.

Sauce - 2 eggs well beaten, $\frac{1}{2}$ cup butter, 1 cup sugar, 2 tablespoons cream, nutmeg & vanilla egg put in last. (Use half receipt of sauce.)

Angle Food Dessert

Take 2 tablespoons home-made jelly, white 2 eggs, 1 cup powdered sugar. Beat till very stiff. Serve with whipped cream.

Do not beat separately.

MEMORANDA.

Carrot Pudding Mrs. Kuehler

1 cup grated carrots, 1 cup grated potatoes, 1 cup
raisins, 1 cup currants, 1 cup brown sugar, $\frac{1}{2}$
teaspoon soda, 1 teaspoon salt, 2 cups flour ^{steep} _{2 hrs.}

Coru-meal Pudding Mrs. Kirby

1 heaping tablespoon coru-meal - 1 egg, 1 pt milk
pinch salt, raisins 1 cup, cinnamon, vanilla,
lump of butter - $\frac{1}{2}$ cup sugar take serve hot sauce.
egg - sugar - coru-meal - milk - vanilla - raisins.

Caramel Charlotte Reese Mrs. Cobb

2 cups boiling water, pinch salt, 2 heaping
tablespoon cornstarch dissolved in cold water,
keep warm on back of stove - 2 cups
brown sugar melted in frying pan without
water - let brown a little add to the
cornstarch custard stirring all the time,
Serve cold with whipped cream.

PIES.

*Who can cloy the hungry edge of appetite
By base imagination of a feast?*

—Richard II.

APPLE CUSTARD PIE.

One pint grated apples, one-half pint milk, six eggs, four ounces butter. Season and sweeten to taste. This makes two pies.

CREAM PIE.

One coffee cup milk, one tablespoon corn starch, yolks of two eggs, four tablespoons sugar. Cook well and when cool, flavor with vanilla. Bake the crust before putting in the filling. For frosting, beat the whites of two eggs with two tablespoons sugar. Flavor and set in the oven to brown slightly.

DELICIOUS PUMPKIN PIE.

Cut the pumpkin into small slices, and steam till tender. Mash and rub through a seive, adding while warm a good sized lump of butter. To one quart of pumpkin add two quarts milk, six eggs—yolks and whites beaten separately, one teaspoon salt, one teaspoon ginger, one tablespoon cinnamon, one nutmeg, and sugar to taste.

MRS. H. N. MORSE.

LEMON PIE.

Grated rind and juice of one lemon, one cup sugar, one cup corn starch, three eggs, saving white of one for frosting.

MRS. W. A. MARSHALL.

VINEGAR PIE

One cup sugar, two-thirds cup vinegar, three table-
spoons flour, one cup water, a little salt.

MRS. GEO. TRIPP.

MINCE PIES.

Four pounds of meat, boiled and chopped, three
pounds of suet, boiled and chopped, nine pounds
chopped apples, four pounds of raisins chopped, five
pounds of sugar, one quart molasses, two quarts
cider, eight pounded crackers, five teaspoons ground
cloves, ten teaspoons cinnamon, four teaspoons all-
spice, two teaspoons of cloves, six tablespoons of salt;
mix thoroughly. When making pies add bits of but-
ter.

raisins
MRS. R. P. BISHOP.

SQUASH PIE.

One cup stewed squash, one small cup sugar, one
pint milk, two eggs, two tablespoons melted butter, a
little salt, ginger and cinnamon.

MRS. C. P. STANTON.



Brown Betty Pudding - Madame Pathon
Put fruit & bread crumbs alternately in pan - pour
over it - (cooked) 1 cup milk, $\frac{1}{3}$ cup water, 2 eggs, sweeten
to taste, tablespoon flour, nutmeg - bake slowly.
THE LUDINGTON COOK BOOK. 91

MEMORANDA.

Strawberry Custard Pie

$\frac{1}{2}$ cups sweet milk, 2 tablespoons sugar,
2 eggs, 1 doz large strawberries, beat eggs &
sugar until light & strawberries cut into slices
bake without top crust. eat cold

Chocolate Pie.

Bake pie crust in quick oven, - 1 cup hot water
 $\frac{1}{2}$ trasp chocolate, butter size of an egg, vanilla
1 cup sugar, beaten yolks 2 eggs & 2 tablespoons cornstarch
dissolved in 2 oz water - Cover with meringue of eggs.

Mock Cherry Pie

Mix 1 cup sugar, 1 tablespoon flour - add $\frac{1}{2}$ cup
boiling water, stir & dissolve on back of range.
Cut in halves $\frac{1}{2}$ cup cranberries ^{and} $\frac{1}{2}$ cup raisins
add to syrup & vanilla - cross bar the top with paint.

Butter-scotch Pie

1 cup brown sugar, yolks 2 eggs, tablespoon
flour, piece butter, 1 cup milk. bake 1 crust.

Chocolate Pie - Mrs Good

For 3 pies. - use 1 qt milk - 2 cups sugar,
5 eggs - tablespoon cornstarch - vanilla
chocolate to taste.

MEMORANDA.

ICES.

"For now we sit to chat as well as eat."

— Taming of the Shrew.

FROZEN STRAWBERRIES.

One quart berries, one cup sugar, one cup water. Crush the berries, then add sugar and water; mix thoroughly and freeze. Serve with whipped cream.

ITALIAN SNOW.

One quart water, whites of two or three eggs, one-third can grated pineapple. Freeze like ice cream. If grated pineapple is not to be obtained, take the whole canned fruit and chop fine. Cook a little and add the well beaten whites, just as the mixture is put into the freezer. MRS. A. P. McCONNELL.

LEMON ICE.

Six lemons, juice of all and grated peel of three; one large, sweet orange, juice and rind, one pint water, one pint sugar. Squeeze out every drop of juice, and steep in it the rind of orange and lemons one hour; strain, squeezing the bag dry; mix in the sugar, and then the water. Stir until dissolved, and freeze by turning in a freezer, opening three times to beat all up together. FROM MARION HARLAND.

PINEAPPLE ICE.

One juicy, ripe pineapple, peeled and cut small, juice and grated peel of one lemon, one pint sugar, one pint water, or a little less. Strew the sugar over the pineapple and let it stand an hour. Mash all up

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Yours respectfully,

FRANK FILER.

Ginger Ale. A simple way of making plain ginger ale is to boil fresh ginger root in water, an ounce of the root to each gallon of water. Just as you take it from the fire, and after it is quite spicy, add the grated yellow rind of half a lemon. When cold, strain; add to each gallon a pound of sugar and the juice of two lemons. Dissolve half a yeast cake, add it to the mixture, and let it ferment for about three hours. Bottle, cork, and tie down the corks.

THE LUDINGTON

MEMORANDA.

Fruit Punch Mrs. Puchart

1 qt cold water, 2 cups sugar, $\frac{1}{2}$ cup lemon juice, 2 cups chopped pineapple, 1 cup orange juice. Boil sugar water & pineapple 20 min. add fruit juice cool, strain & dilute.

Chocolate Parfait

Best yolks 5 eggs - add 3 table-spoons sugar syrup - Cook slowly - stirring constantly until it makes a thick coating on the spoon - Turn into bowl, add 2 oz. melted chocolate - beat until cold & light. Stir in 1 pt whipped cream - pack in ice for 4 hrs before using.

Lemon Ice - Mrs. Breakley

Juice two lemons - 4 cups sugar - 1 qt milk - mix juice, sugar together - pour into freezer, then add milk.

Fruit Punch - Helen Tatt. 1909

Boil together for five minutes 1 pt water, 1 lb sugar - chopped rind 1 lemon - strain syrup - slice 2 bananas into it while hot - then add a grated pine-apple - 1 qt. stoned cherries - Squeeze into punch bowl juice 6 lemons - ice - 2 qts soda water - add fruit mixture & straw berries stirring it well.

White Cake - Mrs Gibson.

1 cup butter - creamed not melted - measured
after creamed - 3 cups sugar - cream together;

THE LUDINGTON COOK BOOK. 101

1 cup sweet milk - added little at a time;

MEMORANDA.

5 cups flour sifted then measured - 3 tea-
poons (level) baking powder sifted in flour
whites 12 eggs - last.

Filling -

Mrs Gibson.

moisten 4 cups sugar - boil until it hairs
then add gradually to whites of 4 eggs.

add $\frac{1}{4}$ lb figs cut fine - 1 lb almonds,
blanched & split - $\frac{1}{2}$ lb raisins - 10 of
citron sliced & laid on each layer (more
if liked) grate coconut over the cake.

CAKES.

*"We need only obey.
There is guidance for each of us."*

— Emerson.

ALMOND CAKE.

Whites of eight eggs, two cups granulated sugar, one cup butter, three and one-half cups flour, sifted four times, one cup sweet milk, three teaspoons baking powder. Beat the butter to a cream, stir in the sugar and beat until light; add the milk, flour, then beaten whites. Bake in jelly tins. Blanch and chop fine two pounds almonds, and stir them into a frosting made of whites of three eggs and a cup of confectionery sugar. Spread between layers and on top.

MISS ETTA BOYDEN.

ANGEL'S FOOD.

Whites of fifteen eggs, one tumbler granulated sugar, one tumbler flour, one teaspoon vanilla, one teaspoon cream tartar. Measure the flour after it has been sifted eight times, add cream tartar and sift again. Sift sugar eight times, and measure; beat eggs to a stiff froth on a large platter, on the same platter add the sugar lightly, then the flour very gently, lastly the vanilla. Do not stop beating until it is put into the tin. Bake fifty minutes in a moderate oven.

MISS ETTA BOYDEN.

BUTTERNUT CAKE.

One cup butter, two cups sugar, three cups flour, one cup raisins, four eggs, one cup butternuts, one-half cup sweet milk, one teaspoon baking powder.

MRS. N. J. G.

FILLING.

One large cup brown sugar, one-half cup sweet cream, butter the size of a hickory nut. Boil till done, then beat till cold, and spread between layers.

MRS. J. A. ARMSTRONG.

CLOVE CAKE.

Three cups sugar, one cup butter, one and one-half cups sour milk, four eggs, one teaspoon soda, one tablespoon cloves, one tablespoon cinnamon, one pint raisins, one-half nutmeg, four cups flour.

MRS. O. W. TRIPP.

CHOCOLATE CAKE.

Two ounces chocolate, one-half cup butter, four eggs, one and one-half cups sugar, one-half cup milk, one heaping teaspoon baking powder, one teaspoon vanilla, one and three-fourths cups flour. Dissolve the chocolate in five tablespoons boiling water; beat the butter to a cream, add sugar gradually, beating all the time; add yolks, beat, then the milk, melted chocolate, and flour. Beat all vigorously, add the beaten whites, then the vanilla; mix quickly and bake forty-five minutes in a moderate oven. This may be made in layers and put together with nut frosting.

JENNIE F. CARLETON.

COCOANUT CAKE.

One-third cup butter, one and one-third cups sugar, two-thirds cup milk, two and one-third cups flour, one and one-third teaspoons baking powder, whites of five eggs.

FILLING.

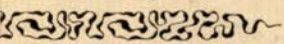
Three-fourths cup sugar, boiled with two tablespoons water. Add beaten whites of two eggs, and spread between layers and on top with one cup cocoanut sprinkled over frosting.

MRS. W. A. CARTIER.

Take in my great
Tinkert's old - must - thin

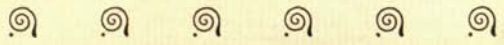
Sunshine Cake. Beat the whites of eleven eggs to a very stiff froth, but do not allow them to get too dry; add the yolks of four eggs slightly beaten, then sprinkle over a cup and a half of granulated sugar; mix carefully, but quickly, and then add, folding it in, one cup of pastry flour with which you have sifted one teaspoonful of cream of tartar. Bake in a turk's-head in a moderate oven for at least three-quarters of an hour.

Oatmeal Crackers. Scald the oatmeal and let it stand until cool, and then work in sufficient wheat flour to make a dough. Roll out to a thin sheet, as thin as a wafer; cut into crackers and bakeslowly in a moderate oven. The oatmeal, under such circumstances, must be partly cooked, or rolled oats. If you use the old-fashioned oatmeal it must be cooked for several hours before making into a dough. Add to each pint a tablespoonful of melted butter.

Ott,




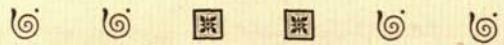
DEPUTY STATE SALT INSPECTOR
FOR MASON COUNTY. ❖ ❖ ❖ ❖



Dear Madam or Miss, as the case may be:

You will no doubt read the announcement of the various salt manufacturers of this city, and each will claim that his salt is absolutely the best. Now bear in mind that all salt that is absolutely pure, manufactured in this city, must bear my stamp. Be careful to use inspected salt and let no grocer dare sell you any other. Yours truly,

H. A. SCOTT.



Pecan Cake

Mrs Lybourn

6 eggs - beaten separately - 2 lbs pecan (whole) or
 30¢ worth of shelled ones, $\frac{1}{2}$ lb raisins, $\frac{3}{4}$ lb
 butter ^{and} hard mixed (half in half), 1 lb flour -
 1 lb sugar - 1 heaping teaspoon baking powder
 sifted into flour - 1 cup whiskey, $\frac{1}{2}$ cup molasses
 $\frac{1}{2}$ teaspoon nutmeg. Flour sifted well before
 putting into batter - bake in a loaf.

CAKES---CONTINUED.

FRUIT CAKE.

One pound sugar, one pound butter, one pound
 flour, two pounds raisins, two pounds currants, one-
 half pound figs chopped fine, one pound citron,
 orange and lemon mixed, two teaspoons cloves, two
 teaspoons nutmeg, four teaspoons cinnamon, one tea-
 spoon soda, one-half teaspoon black pepper, one-half
 tumbler brandy, ten eggs. MRS. A. DRACH.

ONE YEAR FRUIT CAKE.

Two pounds brown sugar, one and one-half pounds
 butter, three pounds stoned raisins, three pounds cur-
 rants, three pounds citron, one and one-half pounds
 flour, twelve eggs, one gill wine, one gill brandy, one-
 half cup sweet milk, one teaspoon soda, one teaspoon
 cloves, one tablespoon allspice, one nutmeg. Bake
 in moderate oven; keep in tight box until ready for
 use. MRS. C. W. SPEAR.

MARBLE CAKE.

Light part: One and one-half cups granulated
 sugar, one-half cup butter, one-half cup sweet milk,
 one teaspoon baking powder, two and one-half cups
 flour sifted several times, whites of four eggs beaten
 to a stiff froth. Dark part: One cup brown sugar,
 one-half cup New Orleans molasses, one-half cup
 butter, one-half cup sweet milk, one teaspoon baking
 powder, two and one-half cups flour, yolks of four
 eggs, one large teaspoon each of cloves, allspice, cin-
 namon and nutmeg. MRS. L. G. HARVEY.

*just like Mrs Lybourn
 Metropole cake, baked
 in layers
 and put
 together
 with icing.
 adding to
 dark part
 1 lb raisins
 (floured).*

RAISIN CAKE.

One and one-half cups sugar, three eggs, two-thirds cup butter, one-half cup sweet milk, small one-half teaspoon soda, one teaspoon cream tartar, mixed with flour enough for a thick cake batter, one cup raisins, seeded and chopped.

MRS. E. W. MARSH.

SPICE CAKE.

Four cups flour, one cup molasses, one cup brown sugar, one cup sour milk, four eggs, two teaspoons soda, one teaspoon each of cinnamon, cloves and all-spice.

MRS. H. A. SCOTT.

SNOW CAKE.

Thoroughly beat together one cup sugar and one-half cup butter; add one-half cup milk, two cups flour, two teaspoons baking powder, whites of four eggs well beaten. Flavor with rose.

MRS. O. W. TRIPP.

SPONGE CAKE.

One cup granulated sugar, four eggs—whites and yolks beaten separately, one cup flour, pinch of soda, one-half teaspoon cream tartar in flour, one tablespoon melted butter, one tablespoon sweet milk, pinch of salt.

MRS. E. W. MARSH.

MOLASSES FRUIT CAKE.

One and one-half cups molasses, one-half cup sugar, one cup cold coffee, one heaping cup butter, one cup seeded raisins, one-half cup finely chopped citron, four and one-half cups flour, one teaspoon each of salt, soda, cinnamon, ginger and nutmeg. Bake one hour in three quart pan.

MRS. E. D. WEIMER.

VANITY CAKE.

One and one-half cups sugar, one-half cup butter, one-half cup sweet milk, one and one-half cups flour, one-half cup corn starch, one teaspoon baking powder, whites of six eggs. Bake in two cakes, putting frosting between and on top.

MRS. W. A. CARTIER.

VELVET SPONGE CAKE.

Six eggs, leave out whites of three, and beat two cups sugar with the rest for fifteen minutes, one cup boiling water, three and one-half cups flour. Put in last the three whites beaten to a stiff froth.

MRS. ALICE GRISIM.

WHITE CAKE.

Two cups pulverized sugar, one-half cup butter, two-thirds cup sweet milk, one and one-half cups flour, one cup corn starch, two teaspoons baking powder, whites of eight eggs; flavor to taste. Stir butter and sugar to a cream, add milk and flavoring, then sift corn starch, baking powder and flour together several times, and add slowly. Lastly, add the eggs well beaten.

MRS. M. F. BUTTERS.

WHITE CAKE.

Three cups sugar, one cup butter, one cup sweet milk, five cups flour, five teaspoons baking powder, whites of twelve eggs.

MRS. MAXIM.

SPONGE CAKE.

Two eggs beaten thoroughly, one cup sugar, one cup flour, one teaspoon baking powder, pinch of salt, five tablespoons of cold water; flavor to taste. Bake in square tin, frost with chocolate or cocoanut frosting, cut in squares.

MRS. R. P. BISHOP.

WHITE MOUNTAIN CAKE.

Two cups sugar, two-thirds cup butter, one cup sweet milk, three eggs, two cups flour, one cup corn starch, two full teaspoons baking powder; flavor with lemon. Bake in layers or loaf.

MRS. O. A. ELLIOTT.

IMPERIAL CAKE.

One pound sugar, one pound flour, three-fourths pound butter, one pound almonds, blanched and cut fine, one-fourth pound citron, one-half pound raisins, rind and juice of one lemon, one nutmeg, ten eggs, one-half cup milk, one teaspoon baking powder.

MRS. GEO. TRIPP.

LEMON CAKE.

One cup butter, three cups powdered sugar, beat these to a cream and add yolks of five eggs; one teaspoon soda dissolved in one cup milk, grated rind of a lemon, whites of five eggs; sift as lightly as possible four cups flour. This will make four large tins.

MRS. WALTER HARRISON.

PRINCE OF WALES CAKE.

One cup butter, two cups brown sugar, one cup sour milk, four cups flour, four tablespoons molasses, yolks of six eggs, two teaspoons soda dissolved in a little warm water, one tablespoon grated nutmeg, one tablespoon grated cloves, two tablespoons cinnamon, one pound chopped raisins, one-half pound citron. Bake in layers and use whites of eggs for frosting.

MRS. MAXIM.

ITALIAN FILLING.

One coffee cup raisins, stoned and chopped, one cup sugar; dissolve sugar in a little water, boil till it lumps, and pour hot over raisins; stir in the beaten

COOKIES.

ANNA'S COOKIES.

One cup sugar, one cup butter, one-half cup milk, yolks of three eggs, two teaspoons baking powder.

MRS. H. A. SCOTT.

CRISP COOKIES.

Beat three eggs, put them into a teacup and fill level full with sweet milk; two cups sugar, one-half cup each of melted butter and lard, one teaspoon salt, one teaspoon cinnamon, three teaspoons baking powder. Mix very stiff and roll thin.

MRS. C. H. KEELER.

GINGER SNAPS.

One cup molasses, one cup sugar, one cup lard—scant, one teaspoon soda, one teaspoon cinnamon, one teaspoon allspice, one-half teaspoon salt, one-half teaspoon ginger. Mix hard with flour.

MRS. R. P. BISHOP.

CAMP COOKIES.

One and one-half cups brown sugar, one cup lard, one-half cup water, one teaspoon soda, nutmeg

MRS. E. S. KISTLER.

COOKIES.

One cup sugar, two eggs, one-half cup butter one-half cup lard, two and one-half tablespoons cold water, one-half teaspoon soda, flour enough to roll.

MRS. CROSBY.

GINGER SNAPS.

One cup New Orleans molasses, one cup brown sugar, one cup butter or lard; boil twenty minutes and when cool, add one teaspoon soda, one well beaten egg, one tablespoon ginger, flour enough to make very stiff. After well kneaded, cut and roll a small piece at a time.

MRS. FRED GULEMBO.

GINGER SNAPS.

One cup brown sugar, one cup molasses, two-thirds cup hot water, one heaping teaspoon soda, a little salt, one even tablespoon ginger, enough flour to make very thin. Cut, and bake in a quick oven.

MRS. L. C. WALDO, Detroit.

HICKORY NUT COOKIES.

Two cups sugar, two eggs, one cup sweet cream, one-half cup butter, one-half teaspoon soda, one teaspoon cream tartar, one cup hickory nut meats, flour enough to roll.

MRS. N. J. G.

SUGAR COOKIES.

Four eggs, two cups sugar, one cup butter, one-half cup sour milk, one-half teaspoon soda. Roll out as soft as possible.

MRS. E. W. MARSH.

SUGAR COOKIES.

Two cups sugar rolled fine, one cup butter added to sugar and worked to a cream, two eggs beaten with sugar and butter, one cup sour cream or sour milk, one teaspoon soda. Roll very soft.

MRS. R. R. WHEELER.

MEMORANDA.

White Crisp Cookies (Mrs D Holcomb.)

Put together in order given; - 4 cups flour;
3 teaspoons baking-powder & 1 of soda, in flour,
1 cup sugar, 1 cup lard, 1 egg, 1 cup sour-
milk, 1 teaspoon salt. flavoring.

Ginger Cookies (Mother)

2 ~~cups~~ eggs, 1 cup sugar, 2 cups molasses,
1 cup sour-milk, 1 cup lard, 4 teaspoons
soda, 1 tablespoon ginger.

Oat-meal Drops - Mrs Alvaudinger

1 cup sugar, 1 cup shortening, 2 eggs, salt,
1 cup sour milk, 1 teaspoon soda, 4 teaspoons
cinnamon - 2 cups oat-meal $2\frac{1}{4}$ cups flour.

Fruit Cookies Mrs Cobb

2 cup sugar, 1 cup butter, 2 cups fruit,
1 cup sour milk, 2 eggs, 2 spoon cinnamon
1 each nutmeg, cloves, soda, 2 of baking powder.
make stiff batter, press in tins, ^{and} cut in squares

- Rocks -

Mrs Roberts.

$1\frac{1}{2}$ cups sugar - 1 cup raisins - 1 cup shortening
1 cup nuts - 3 eggs beaten - salt - 6 tablespoons
boiling water - 1 teaspoon cinnamon - $\frac{1}{4}$ clove
nutmeg - 1 even teaspoon soda - 1 teaspoon
baking powder.

MEMORANDA.

FRIED CAKES AND FRITTERS

CRULLERS.

Four eggs, five tablespoons sugar, five tablespoons sour cream, a little soda and salt, one-half teaspoon cinnamon. Mix soft. MRS. N. F. GIDDINGS.

CRULLERS.

Two eggs, two tablespoons melted butter, one-half cup sugar, one tablespoon milk, a little salt, one-fourth teaspoon soda, flour enough to roll easily. Make into fancy shapes, and fry to a delicate brown in hot lard. MRS. J. A. ARMSTRONG.

DECEITFUL CAKES.

One cup sour milk, one even teaspoon soda, two eggs, a piece of butter size of a walnut, flour enough to roll. Roll out very thin, cut into squares, and give them a stretch as they are dropped into hot lard. Excellent for breakfast, to eat with coffee.

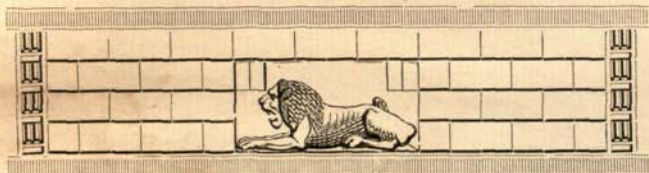
MRS. J. S. WOODRUFF.

DOUGHNUTS.

One cup sugar, four tablespoons melted butter, four eggs, one cup sweet milk, three teaspoons baking powder, flour enough to roll. MRS. CROSBY.

DOUGHNUTS.

One cup sugar, six tablespoons melted butter, two eggs, one cup sweet milk, two teaspoons cream tartar, one teaspoon soda, a little salt. Roll in sugar after cooking. MRS. SAM SNOW.



Gents' and Boys' Clothing.



This department of our mercantile trade is well stocked with all seasonable and stylish goods. These goods are either purchased direct from the manufacturer or importer for ready cash, and the discounts, which amount to a large sum each year, are divided up among the purchasers by naming a lower price. We can fit the largest man or the smallest boy, and can name prices that cannot be excelled in Michigan. We have no drives, but sell all goods at a small advance, thus giving all an opportunity of purchasing without putting up for special drives, which are no more nor less than presents to a few at the cost of many. When in need of Clothing, give us a call at the



MEMORANDA.

PRESERVES AND JELLIES.

"Will't please your Honor, taste of these conserves."

—Taming of the Shrew.

PEAR PRESERVES.

Pare the fruit, cover with water, and boil till soft enough to be pricked with straws; remove pears, put the sugar into the same water and boil till clear, then put pears in and heat through; put into cans. Allow one pound of sugar to one of fruit, weighed after it has been peeled.

MRS. J. ALLEN.

PRESERVES.

Equal quantities of grapes and sweet apples are preserved, using a pound of sugar to one of fruit. Quinces and sweet apples prepared in like manner are eaten with a relish.

MRS. O. J. WILCOX.

PRESERVED PINEAPPLE.

Pare, cut into slices, take out the core of each one, and weigh, allowing pound for pound of sugar and fruit; put in alternate layers in the kettle and pour in water, allowing a teacupful to each pound of sugar; heat to a boil, take out the pineapple and spread on dishes in the sun; boil and skim the syrup half an hour. Return the pineapple to the kettle, and boil fifteen minutes; take it out, pack in wide-mouthed jars, pour on the scalding syrup, cover to keep in the heat, and when cold, tie up, first putting brandied tissue paper on top.

FROM MARION HARLAND.

LEMON JELLY.

One package gelatine dissolved in one pint cold water, juice of three lemons and rind of one and one-half, two pounds sugar, three pints boiling water; strain through sieve or bag; put immediately into moulds which have been previously dipped into cold water. To remove from moulds, dip into hot water for a minute.

MRS. E. C. FOSTER.

RASPBERRY AND CURRANT JELLY.

To two parts red raspberries or "Black caps," put one of red currants, and proceed as with other berry jelly. The flavor is exquisite. This jelly is especially nice for cake. FROM MARION HARLAND.

WINE JELLY.

Upon a box of gelatine pour a cup of cold water, and after half an hour add one pound sugar, juice of three lemons and rind of one, nearly one quart boiling water, and one cup of wine; strain and let it cool. If a yellow tint is desired, use Sherry; if red, Claret, and one spoon of berry juice.

MRS. F. E. GARY.

STRAWBERRY JAM.

For every pound of fruit three quarters of a pound of sugar, one pint red currant juice to every four pounds strawberries. Boil the currant juice and strawberries half an hour, stirring all the time; add the sugar when you have dipped out nearly all the juice, leaving the fruit quite dry, and boil up rapidly for twenty minutes, skimming carefully; put in small jars with brandied tissue paper over the top. The currant juice may be omitted, but the flavor will not be so fine.

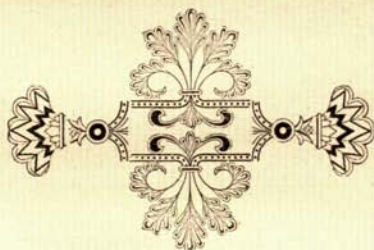
FROM MARION HARLAND.

BLACKBERRY SHRUB.

For a quart of juice, use one pound of sugar, and one teaspoon cinnamon. Boil ten minutes, and when cool, bottle and cork tight. R. S.

RASPBERRY VINEGAR.

Pour over two or three quarts of raspberries in a stone jar, one quart of best vinegar, and let stand twenty-four hours; strain, pour the liquor over fresh fruit and let stand in the same way; add one pound of sugar for every pint of juice, let stand one hour in a jar set in a pot of boiling water; skim well, bottle and seal. It will keep for years; diluted with water it is a nice drink for the sick. R. S.



MEMORANDA.

Orange Marmalade Isadora.

12 oranges, 6 lemons, 3 grape fruit, $1\frac{1}{2}$ pts
cold water to 1 pt fruit - stand 24 hrs. $\frac{1}{2}$
cups sugar to each cup fruit - boil slowly
1 hr. or until sufficiently cooked.

MEMORANDA.

CANDIES

CHOCOLATE CARAMELS.

One cup grated chocolate, one cup cream or milk, two cups brown sugar, one cup molasses, butter the size of an egg; boil until brittle when dropped in water, stirring constantly. Pour on buttered tins, and when partially cold, mark off in squares.

MRS. B. F. WADE.

MOLASSES CANDY.

Two cups molasses, one cup sugar, butter the size of an egg; boil till hard enough to be pulled when dropped into water, when ready to take off the stove add one-eighth of a teaspoon of soda, and a teaspoon of vanilla. Stir rapidly till thoroughly mixed; cool and pull.

EMILY LYON.

SUGAR CANDY.

Six cups sugar, one cup vinegar, one cup water, one tablespoon butter, put in at the last with one teaspoon saleratus dissolved in water; boil fast without stirring an hour, or until it crisps in cold water. Pull white with the tips of the fingers.

FROM MARION HARLAND.

MACAROONS.

The whites of three eggs beaten to a stiff froth, half a pound of powdered sugar, half a pound of desiccated cocoanut, half a pint rolled and sifted crackers, one teaspoon extract bitter almond. Drop on buttered paper in a dripping pan and bake a light brown.

MEMORANDA.

To Cure Green Beans - Mrs Girdler.

String - break up - put into cans - cover with cold water - put rubbers ^{and} lids on tight - place in a boiler of cold water (put cloth on bottom of boiler - or hay) boil for 3 hours - then tighten lids more ^{and more} each day for 3 or 4 days.

MISCELLANEOUS.

*She looketh well to the ways of her household,
And cateth not the bread of idleness.*

-Prov. 31, 27.

SIMPLE BUT EXCELLENT REMEDY FOR SORE THROAT.

To one pint water add six teaspoons sulphur and two teaspoons chlorate of potash. Bottle and shake thoroughly before using.

Ammonia will remove ink stains from a carpet. Apply with a sponge.

CLEANING FLUID.

One gallon gasoline, one ounce alcohol, one-eighth ounce bay rum, one-half ounce spirits ammonia, one-half ounce chloroform, one-half ounce sulphuric ether, one-eighth dram borax. This will remove grease or stains from linen, woolen, silk, lace, or gloves of any color.

FURNITURE POLISH.

Equal parts of vinegar, turpentine and boiled linseed oil.

Fidelity paste applied around a house where roaches are thick, will exterminate them entirely. Spread around cracks, water pipes and all crevices; to be obtained at a drug store.

ALLOWANCE OF SUPPLIES FOR AN ENTERTAINMENT.

In inviting guests, it is safe to calculate that out of one hundred and fifty, about two-thirds will be present; if five hundred are invited, not more than three hundred can be counted upon as accepting. Allow one quart of oysters to every three persons present; five chickens (or what is better, a ten pound turkey boiled and minced), and fifteen heads of celery are enough for chicken salad for fifty guests; one gallon of ice cream to every twenty guests; one hundred and thirty sandwiches, for one hundred guests; and six to ten quarts of jelly to every hundred. For a company of twenty, allow three chickens for salad; one hundred pickled oysters, two moulds of Charlotte Russe, one gallon of cream and four dozen biscuits.

Fasten a strip of cloth around the edge of a pie to prevent browning too much, and to keep juice from running out.



butter size of an egg = 2 oz
 10 eggs = 1 lb
 1 tablespoon butter = 1 oz
 2 cup sugar = 1 lb
 1 cup butter = 1/2 lb

Mrs Rorer

WEIGHTS AND MEASURES.

- Ten eggs are equal to one pound.
- One pound brown sugar, one pound white sugar powdered or loaf sugar broken, is equal to one quart.
- One pound butter when soft, is equal to one quart.
- One pound and two ounces Indian meal, is equal to one quart.
- One pound and two ounces of wheat flour, is equal to a quart.
- Four large tablespoons are equal to one-half gill.
- Sixteen large tablespoons are equal to one-half pint.
- A common sized wine-glass holds half a gill.
- An ordinary tumbler holds half a pint.
- Four ordinary teacups of liquid, are equal to one quart.

The following table gives the time for cooking, and the quantity of sugar to the quart for the various kinds of fruit.

	Time for boiling.	Quantit sugar to quart.
Cherries	5 min.	6 oz.
Raspberries	6 "	4 "
Blackberries	6 "	6 "
Strawberries	8 "	8 "
Plums	10 "	10 "
Whortleberries	5 "	8 "
Pieplant, sliced	10 "	8 "
Small, sour pears, whole	30 "	4 "
Bartlet pears, halved	20 "	6 "
Peaches	8 "	4 "
Peaches, whole.	15 "	4 "
Pineapple, sliced	15 "	6 "
Siberian crab apples	25 "	8 "
Sour apples, quartered	10 "	5 "
Ripe curants	6 "	8 "
Wild grapes	10 "	8 "
Tomatoes	20 "	0 "
Gooseberries.	8 "	8 "
Quinces, sliced	15 "	10 "

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Floor

1 lb paraffine - melt, remove from stove
stir in 1 qt raw linseed oil, 1 qt
unrefined turpentine - if you wish
to stain put in burnt umber or
sienna. - (Try Johnson Floor
Wax - over this) (Litharge used
as a hardener)

Clean wool goods with Soap-Tree
Bark -
Mrs Irwin

Silver Polish.

to one pt. soft water add one 100
grains of Nitrate of silver & $\frac{1}{2}$
ounce of cyanide of potassium
let stand until fully dissolved
then add $\frac{1}{3}$ pound of spanish white
mix all together & it is ready for
use.

Baking Powder Mrs Waterman

4 oz bicarbonate of soda, 3 oz
tartaric acid, 1 pt flour. Sift
then, one ingredient into it,
then sift again, then " sift again ^{and} again.

Mrs H^{rs} A. Kimme

sc = scant

tbsp = tablespoon

ts = teaspoon

lv = level

c = cups

BP = baking powder

Futti Fruitti.

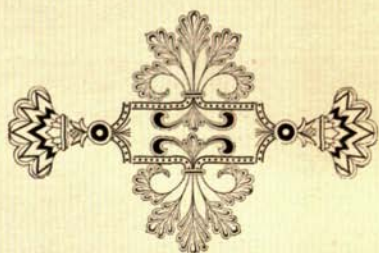
Put 1 qt. pure alcohol in stone jar - add for each lb. fruit a lb. of sugar - (1 qt. fruit a lb.)
strawberries, red plums & peaches, cherries, raspberries,
pineapple. Stir often ^{and} cover with stone lid.
Put in jars for winter - no more alcohol is needed.

Cucumber Pickles - Mrs Marcum

1 cup salt - 1/2 gal apple-vinegar, pack jars
with cucumbers, dissolve salt in cold vinegar
pour over and seal.







to make it lukewarm. Stir until smooth and thick as batter. Add one dessertspoon salt and one-half cup yeast. Set in a warm place to rise—not too warm—and let it stand until the batter is foamy; add three tablespoons melted lard. When too stiff to be worked with a spoon, work with the hands. Mix as soft as can be handled easily, then turn out on board, add flour, and knead until it does not stick, being careful not to make it too stiff. Warm and grease the bowl, return the dough to it, and put in warm place, keeping it covered with cloth and paper. When it begins to rise, mix with the hands, then allow it to rise again, or even a third time. When it is about double its original bulk, it is ready to be made into loaves or rolls. Turn it out on bread board, cut off enough for a loaf, and roll—not mix—into shape, being careful not to use more than a light dusting of flour or it will spoil the nice, flaky appearance of the bread. Let rise till it is double its original bulk and bake one hour in a moderately heated oven.

TEA ROLLS.

In each piece of dough roll up a little shortening, half lard and half butter; make into nice shape and place in the pan so they will just touch. Grease the top and let rise the same as bread. Bake twenty minutes, turn out on bread board and cover nicely. If these directions are carefully followed, the bread and rolls will be fit for a queen. MRS. KEETS.

FRENCH ROLLS.

To the quantity of light bread dough, enough for two dozen rolls, add white of one egg well beaten, two tablespoons white sugar and two tablespoons butter. Work these thoroughly together, roll out about half

BOSTON BROWN BREAD.

Two cups corn meal, one-half cup flour, one-half cup molasses, one-half cup sweet milk, one cup sour milk, one teaspoon soda. Steam three hours.

MRS. STANCHFIELD.

BROWN BREAD.

Two and one-half cups sour milk, one cup molasses, two cups corn meal, one cup graham flour, one teaspoon soda dissolved in small part of sour milk, one teaspoon salt. Steam three hours, then brown in hot oven.

MRS. E. D. WEIMER.

BROWN BREAD.

Two cups sour milk, two even teaspoons soda, one teaspoon salt, a handful of wheat flour, three tablespoons New Orleans molasses. Thicken with graham flour to the consistency of thick cake; bake one hour.

MRS. J. S. WOODRUFF.

CORN BREAD.

One coffee cup corn meal, two cups flour, one and one-half cups sweet milk, one-half cup baking molasses, one teaspoon soda, one teaspoon salt. Steam three hours and bake twenty minutes.

MRS. MAXIM.

GRAHAM BREAD

One quart sponge made of white flour; when light sift in graham flour till stiff enough to be kneaded. Let rise again; add one-quarter cup syrup and one tablespoon lard; make into loaves. Bake when light.

MRS. HOOGSTRAAT.

OATMEAL BREAD.

One cup oatmeal made into stiff pudding as for breakfast and salted, one-half cup sugar, and piece

cup flour mixed with one-quarter teaspoon cream tarter, cornmeal enough to make thin batter. Bake in a square tin. MRS. E. W. MARSH.

JOHNNY CAKE.

One egg, four tablespoons sugar, one-half cup cream, one small teaspoon soda dissolved in one cup sweet milk, one teaspoon cream tarter sifted with one cup wheat flour, one and one-half cups cornmeal, one small teaspoon salt. Bake in a small dripping pan. MRS. SMITH.

GEMS.

One egg, one tablespoon sugar, two tablespoons melted butter; beat these together and add one cup milk, two cups flour, two teaspoons baking powder. MRS. J. A. ARMSTRONG.

GEMS.

One cup fine corn meal, one cup flour, one cup sour milk, two eggs, one-half cup shortening, one-half cup New Orleans molasses, a little soda and salt. Bake in quick oven in gem tins.

MRS. L. B. ELSWORTH.

GRAHAM GEMS.

Three cups graham, one egg, one and one-half cups sour milk, one-half teaspoon soda, salt and a little sugar. MRS. J. ALLEN.

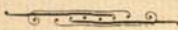
GRAHAM GEMS.

One full cup graham flour put through a seive to take out coarser parts, two tablespoons white flour, two tablespoons sugar, two teaspoons baking powder, one egg, one cup sweet milk, or enough to make it consistency of cake batter. Put into hot gem irons and bake in quick oven. MRS. C. T. SAWYER.

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MEMORANDA.

Maryland Beaten Biscuit Suzanne.

1 qt. flour sifted once
 1 kitchen spoon lard (half as large again as table spoon)
 Thoroughly blend lard & flour with hands - then add
 1 teaspoon (scant) salt - then enough ice water to
 make a stiff dough (as stiff as can be handled)
 work the mixture with the hands twenty minutes,
 then beat from 300 to 500 licks with a wooden
 mallet (or use beaten biscuit machine over which
 dough is rolled) This beaten dough should be stiff,
 almost brittle. After forming into biscuits prick
 closely across the top through the biscuit with fork
 Bake in an even, thoroughly hot but not quick, oven.

TOMATO SOUP.

One quart canned tomatoes, one quart good, rich milk; cook tomatoes enough so that they can be strained through a seive. In the meantime, boil the milk, add a pinch of soda; then strain the tomatoes into the milk, stirring constantly to prevent curdling. Season with pepper and salt; add butter if necessary; thicken a little with flour if desirable. Let it come to a boil after seasoning, and serve hot.

AUNT LOU BROOKS.

TOMATO SOUP.

Two and one-half pounds of veal or lamb, one gallon water, two quarts fresh tomatoes, peeled and cut up fine, one tablespoon butter, one teaspoon white sugar, pepper and salt, chopped parsley. Boil the meat to shreds and the water down to two quarts. Strain the liquor, put in the tomatoes, stirring them very hard that they may dissolve thoroughly; boil half an hour. Season with parsley or any other green herb that you may prefer, pepper and salt. Strain again, and stir in a tablespoon butter, with a teaspoon white sugar, before pouring into the tureen. This soup is more palatable still if made with the broth in which chickens have been boiled.

FROM MARION HARLAND.

CREAM SOUP.

Two tablespoons flour, two tablespoons butter, two quarts milk, one cup fish or vegetables.



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GARY & BAKER.

MEMORANDA.

Ham Canapes

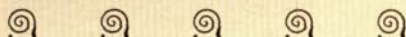
1 cup chopped ham - 2 tablespoons cream, dash pepper
 & 2 tablespoons grated cheese - mix thoroughly - Shape rounds of
 white bread with cookie cutter & fry lightly in butter - spread
 with ham mixture sift cheese over top, brown slightly, in
 oven ^{and} garnish each one with a stuffed olive.

Sausage Rolls

Make a rich biscuit dough, roll thin & cut with a
 large cookie cutter - Have fried sausages hot roll one link
 in each disc of dough - pinch ends together, bake in quick
 oven - Serve on hot platter pouring gravy around them

MEMORANDA.

HUSTON HARDWARE.

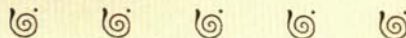


We can not give you recipes for cooking, but we can help you by selling the best and latest novelties in cooking utensils. We always endeavor to have a first-class stock of cook stoves and kitchen supplies at lowest prices.

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H. V. H.



HARDWARE HARRY.

BEEF LOAF.

Three pounds lean, raw beef and one-half pound fat, salt pork, chopped together; six crackers, rolled fine; one tablespoon butter, one tablespoon salt, one tablespoon pepper, two eggs; mix thoroughly and pack tightly in a deep tin; cover with bits of butter and sprinkle fine cracker crumbs over top. Cover with another tin and bake one and three-quarter hours; uncover and brown top. When taken from oven, pour off juice.

MRS. L. G. HARVEY.

PRESSED BEEF.

Four pounds round steak chopped fine, one egg for every pound of beef, two-thirds cup rolled crackers, three tablespoons melted butter, three tablespoons sweet milk. Bake two hours in a covered basin set in a dripping pan of water.

MRS. C. E. RESSEGUE.

PRESSED MEAT.

Equal parts—about three pounds each—of beef cut off near the round and pork steak with not too much fat. Boil till very tender, cool, and chop fine or shred in the kettle. Boil again in a small quantity of the liquor till the whole is well mixed. Season to taste and set in a tin basin covered with a plate to press.

MRS. MAY.

DEVILED HAM.

One boiled ham chopped fine, twelve pickles chopped fine.

Dressing—Yolk of one egg, one tablespoon butter, three-fourths cup vinegar, a very small pinch cayenne pepper, one even teaspoon mustard. Beat egg and butter together, mix mustard with vinegar, beat all together and let it come to a boil, or just scald, stirring constantly. Beat the white of an egg to a stiff froth and add last.

MRS. D. T. HUSTON.

SALMON LOAF.

One can salmon, four eggs beaten light, four table-spoons melted butter, one-half cup crackers or bread crumbs. Rub to a smooth paste and steam one hour.

Sauce—One cup sweet milk thickened with one spoon corn starch, one tablespoon butter, two tea-spoons tomato catsup, a little mace and cayenne pepper, one raw egg put in last. Boil one minute and pour over the salmon, which has been arranged on a platter.

MRS. F. E. GARY.

BAKED SPRING CHICKEN.

Cut each of four chickens into seven or nine pieces, wash thoroughly and quickly, and put into a colander to drain ; put half a tablespoon each of lard and butter into a dripping pan, lay in the pieces and add half a pint hot water ; place in oven and bake half an hour, turn, taking care that they get only to a light brown ; just before taking up, add salt and pepper to taste ; when done, take out into a dish and keep hot. To make the gravy, add a half or more of water, set the dripping pan on the stove, and add one tablespoon flour mixed with half cup cream or milk, stirring slowly, adding a little of the mixture at a time. Let cook thoroughly, stirring constantly to prevent burning and to make the gravy nice and smooth ; season more if necessary.

VEAL LOAF.

Three and one-half pounds lean, raw veal, one slice salt pork, six small crackers rolled fine, butter the size of an egg, two eggs, one tablespoon salt, one teaspoon pepper, three sage leaves rolled fine, two teaspoons extract of celery. Mix well ; pack tightly in a deep tin, cover with bits of butter and crackers ; cover with another tin and bake two hours. Uncover and brown on top.

MRS. J. H. LYON.

“MAKE AD. FOR COOK BOOK.”

The above memorandum on writer's desk reminded him that the 'copy' for the advertisement of

THE BUSY BIG STORE

was wanted at once, and he proceeded at once to fill the bill.

It's a pleasant task, this one of writing a Cook Book ad., for if there's one department more than another that we particularly pride ourselves upon it is the banner one of

“THINGS TO EAT.”

Without having as yet seen the pleasant pages of this new guide to the savory mysteries of the culinary art, we take it for granted that *high quality* and *absolute purity of ingredients* are shown to be essential to satisfactory results. In that case, we are sure that our stock of edibles will commend itself to the discerning taste of every critical housewife, for we aim to keep, in complete assortment, ALL kinds of the purest and best goods that are made or produced. Without attempting a complete list we will recite the names of various staple food products the excellence of which is widely and favorably known.

FLOURS—We carry at all times the following brands: Pillsbury's Best, White Swan, Royal Vienna, Matchless, Our Patent, Banner, Home Rule, Brighton and Commandeur.

FLAVORING EXTRACTS—We consider Dr. Price's the best made, altho' many claim that Seeley's are equally good. We have full lines of each.

BAKING POWDERS—While we have to keep a dozen kinds to accommodate the varying demand, Dr. Price's and Royal are conceded to be the best, and are preferred in the order named. As in Extracts, We consider Dr. Price's Cream Baking Powder the best of all.

FARINACEOUS GOODS—We have every known specialty in the market in this wholesome line, including Quaker Rolled Oats, Fould's Wheat Germs, Oatmeal, Nundavene Flakes, Peerless Whole Wheat Food, Church-hill's Johnny Cake, Hill's Manioca, German Sago, Rio Tapioca, Flake Tapioca, Kingsford's Corn Starch, Hominy Cake, Ryeninjun Flap-Jack Preparation, Cerealine Flakes and Hominy Flakes, from all of which delicious and nourishing dishes may be made.

SPICES—Ours are *absolutely pure*. We will positively not handle the adulterated and deleterious mixtures that we fancy are only too generally sold as “pure” Spices on account of the “profit” that they show. We believe that a cheat in quality is just as bad as a cheat in weight—worse, in fact, since adulterated food products must endanger the consumer's health.

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VERILY, MERRILY,
MORE AND MORE,
“IT PAYS TO”

TRADE AT THE BUSY BIG STORE.

Egg Baked in Tomato Cups - Suzanne

Cut off stem end of tomato & hollow out. Break in an egg - salt & pepper. Make cream sauce - 1 lb butter, 1 of flour, 1 cup cream - season highly. Put tomato in buttered pan, put on each 1 tbs of the cream sauce - Bake 10 min. Add brown bread crumbs which have been dipped in butter.

THE LUDINGTON COOK BOOK.

MEMORANDA.

Cream Beef

Shred the dried beef, place in a frying pan with butter, when hot put in milk and thicken with flour adding salt and pepper. (Mattie Grinnell)

Beef steak a la mode

Slice round beef steak on a buttered spider cover with a grated onion & carrot, put into a hot oven for half an hour then pour over it 1/2 can tomatoes and roast an hour longer.

Mock Duck

Put dressing on a slice of round steak roll and sew together and roast for one hour with two pieces of salt pork on top.

Chicken wiggle

May be made of veal or turkey also. A cup of meat cut into dice, a cup of canned corn or peas, free of liquid. Make a cream sauce by taking 3 table spoons of flour & of butter, with 1 1/2 cups of milk. Melt butter, the flour & salt & pepper added, then the milk, finally the meat & vegetables. If it is desired to serve more persons, four eggs, hard boiled & cut lengthwise into quarters, two cups of milk being used for the sauce with a little more flour.

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LUDINGTON AVENUE.

ESCALOPED SALMON.

Use canned salmon and prepare the same as escaloped oysters. This makes a nice dish for tea.

MRS. O. J. WILCOX.

ESCALOPED CODFISH.

Pick up the fish into small bits and freshen some. Thicken a quart of milk, add a piece of butter the size of an egg; put a layer of bread crumbs in the bottom of dish, then thickened milk, then fish, and so on, finishing with bread crumbs. Bake half an hour.

CHEESE RAMEKINS.

Four tablespoons grated cheese, one gill milk, two tablespoons butter, two ounces bread, one-half teaspoon mustard, yolks of two eggs and whites of three eggs, cayenne pepper and salt to taste. Put the bread and milk on to boil and stir till smooth; add cheese and butter and stir over fire for one minute, then remove; add seasoning and yolks of eggs; beat whites to a stiff froth and stir in carefully. Pour into a greased dish and bake fifteen minutes in a quick oven.

TURBOT.

Steam a large whitefish—about three and one-half pounds—till tender; remove bones and pick into rather small pieces. For dressing heat one pint milk and thicken with one and one-fourth cups of flour. Cook thoroughly by setting the dish into hot water; remove from fire and add two eggs and three-fourths cup butter. Put into a well buttered baking dish a layer of fish sprinkled with pepper, salt, a little thyme, and a very little chopped onion; then a layer of sauce, alternating them till dish is full. Cover top with bread crumbs; bake until thoroughly heated

*Serve with
tomato sauce.*

OMELET.

Six eggs, whites and yolks beaten separately; one cup boiling milk poured over one cup fine bread crumbs, one tablespoon butter; season with pepper and salt. Add whites of eggs last and fry in butter. This makes two.

MRS. J. A. ARMSTRONG.

HAM OMELET.

Chop the ham fine; add two eggs, two tablespoons milk and beat all together. Drop in tablespoons into hot butter and fry. This quantity will serve four persons. This is a good way to use up small pieces of ham or other meats.

MRS. O. J. WILCOX.

CELERY CREAM.

After boiling chicken for salad, take the water and add pieces of celery, (the tough parts will do) boil till the flavor is extracted; season to taste with salt and celery salt. Strain, and just before using add sweet cream and a very little flour mixed with water to give it a little body. When done it should be perfectly smooth. Serve in small cups.

MRS. E. O. HAND, Racine, Wis.

YOUNG BEETS WITH DRESSING.

Boil the beets one hour, skin them, and dress with the following: Heat a pint of vinegar and water—having more water than vinegar—and stir into this one tablespoon of flour and one of butter worked together. Add a little salt and sugar, let it come to a boil, and pour over the beets.

MRS. E. C. FOSTER.

WELSH RARE-BIT.

Six slices of bread toasted brown on both sides, one cup of grated cheese. Dip each slice into hot water so as to soften equally; lay on platter, spread

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MASONIC BLOCK, LUDINGTON AVENUE.

MEMORANDA.

Fricassee of Parsnips

Boil parsnips in milk until tender, cut them into three-inch lengths & simmer in a white sauce made of two spoonfuls of meat broth, a bit of mace half a cupful of cream, a little butter, enough flour to thicken & a seasoning of salt. Serve the moment the mixture comes from the fire.

Parsnip Croquettes

Boil parsnips in salted water until tender, drain, mash add one tablespoon of flour, & a little salt, shape, dip in beaten egg & fry.

Curry of Rice.

To one can of tomatoes add one tablespoonful of curry powder; boil for 15 min. add two small onions diced & browned in butter, one cupful of cooked rice & one tablespoon of butter. Cook 15 min. add juice of one lemon & serve at once.

Eggs La Creme. (D. I.)

21 eggs boiled hard, sliced, spread layers of bread crumbs & eggs, then pour over all rich milk to cover & bake a delicate brown.

Potato Puff.

2 cups cold mashed potatoes, stir in 2 tablespoon melted butter, beating to a cream. add 2 well-beaten eggs - bake ½ hr. in rather quick oven until light

Salmon Loaf - Mrs Crosby

1 Salmon - season - 2 eggs beaten - 1 cup bread crumbs - put into a well-buttered bowl - steam 3 hours - place loaf on platter - cover with white sauce - garnish with peas & nasturtiums

Spaghetti - (Mrs Upton)

chop six onions & 3 sections garlic, put heaping tablespoon each in skillet & fry onions in that until brown then add 1 can tomatoes 1 can mushrooms



ome Topic.

2 lbs lean beef cut in small pieces add water (1 pt) salt, pepper. Fry leaf if desired, then cook spaghetti separately, drain, then add sauce (milk etc) and mix - pour on platter & crown with grated cheese



We still have many vacant lots in the City of Ludington which are real bargains to those seeking homes of their own. We have vacant lots in nearly all parts of the city and will give time to the right purchasers.

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PERE MARQUETTE LUMBER COMPANY.

F. J. DOWLAND, Sec. and Treas.

Potato Chips

Mrs Crosby

After dinner - prepare - soak in salt water 3 or 4 hrs. drain wipe with cloth - Fry - put on blotting paper.

CHICKEN SALAD.

One chicken cut coarse, double the quantity of celery also cut into coarse pieces, one-half cup of weak vinegar, one-half cup of butter, yolks of three eggs. Cook vinegar, butter and eggs in a dish set in boiling water, stirring constantly to prevent curdling; remove from fire as soon as it thickens. When cold, add two tablespoons oil, two tablespoons mixed mustard, a little cayenne pepper and salt to taste

MRS. A. P. McCONNELL.

CHICKEN SALAD.

Boil chickens until tender, salting to taste; when cold cut in small pieces and add twice the quantity of celery, cut up with a knife but not chopped, and four cold boiled eggs sliced and thoroughly mixed with other ingredients.

DRESSING.

Boil six eggs hard, using only the yolks; make smooth by rubbing with a spoon, then pour over it a large half cup of melted butter and make perfectly smooth. Let stand until the following is prepared: Beat well the yolks of three eggs and two whole ones, or the yolks of five; add a spoon of sugar, a little salt and pepper, and one good tablespoon made mustard; beat all together and stir into one and one-half pints boiling vinegar; let cook a few minutes and remove from stove; when cool stir in the butter and eggs previously prepared, using an egg beater. A cup of sour or sweet cream stirred in last is an improvement.

CHEESE SALAD.

Three hard boiled eggs, one and one-half cups of cheese grated fine, one teaspoon mustard, one-tenth teaspoon cayenne pepper, one-half teaspoon salt, two

and cook till thick ; when cold add cup of whipped cream. Serve by placing flowers on plates, adding one tablespoon dressing for each plate.

MRS. HOOGSTRAAT.

POTATO SALAD.

Boil six large potatoes, peel and slice when cold. Chop fine two small onions and add to the potatoes. Make dressing of yolks of four hard boiled eggs, one cup of weak vinegar, one tablespoon prepared mustard, two tablespoons melted butter, salt and pepper to taste. Mix well with potato and garnish with parsley and slices of egg. MRS. A. M. BARNETT.

POTATO SALAD.

Twelve potatoes sliced very thin, two small onions chopped fine, four hard boiled eggs. Place in a dish a layer of potatoes, a little onion, and half an egg sliced; then with a knife chop egg and potato into quarters, or smaller. Pour on a little dressing and repeat till potatoes, onion, and three of the eggs are used. Pour on the rest of dressing and slice the last egg over top

DRESSING.

One-half cup of vinegar, four tablespoons sugar, one tablespoon butter. Place on stove and add a teaspoon each of mustard and salt and a little black pepper. Let boil up and when partly cool stir in one well beaten egg. Let boil again till it thickens; when cool stir in one cup of rich milk, or better, cream.

MRS. H. B. SMITH.

SHRIMP SALAD.

Wash the shrimps in cold water thoroughly and break up with a fork into small bits ; chop fine the whites of two hard boiled eggs; cream the yolks with

SALAD DRESSING.

Four beaten eggs, one tablespoon mixed mustard, one tablespoon cold butter, six tablespoons vinegar, eight tablespoons sweet milk. Boil until it thickens.

MRS. D. T. HUSTON.

SALAD DRESSING.

Two tablespoons granulated sugar, one teaspoon salt, one teaspoon mustard, one cup butter, four yolks of eggs, one-half cup vinegar, juice of one lemon, one-fourth teaspoon red pepper, one pint sweet cream. Beat eggs and sugar first; heat the vinegar and butter; don't add the vinegar and butter while hot. Don't add cream until ready to serve.

MRS. D. T. HUSTON.

CHEESE STRAWS.

Two eggs beaten, four tablespoons melted butter, eight tablespoons grated cheese, pepper and salt; add flour till thick like biscuit dough, cut into strips and bake on ungreased tins. Serve these piled log cabin fashion. To be eaten with salads.

MRS. A. H. VAN VLIET, Au Sable, Mich.



MEMORANDA.

Chiffonade Salad

This is a combination of all the salad greens, & vegetables in season or as many as you fancy. The idea is to get a fine color effect in the blending. Tomatoes & cucumbers are cut in thin slices & beets & celery in narrow strips. Make a dressing as follows - 1 hard boiled egg yolk, mashed fine, add $\frac{1}{8}$ teaspoon of paprika, $\frac{1}{4}$ teaspoon salt, one of minced olives, three tablespoons of oil & two of vinegar. Add to salad & serve at once.

Fruit Salad.

Ripe grapes - (white) cut in halves ^{and} seeded - bananas ^{and} oranges small pieces - over all a mayonaisse dressing serve on parsley.

Cheese Balls

white 1 egg - beaten - 1 cup grated cheese - table-spoon cream - season - roll in crackers crumbs fry in lard - eat with salad.

Kidney-bean salad - Isadora

One can kidney-bean, 1 bunch celery, 4 large pickles, 4 hard boiled eggs. cover with dressing.

Salmon SaladIsadora

One can salmon, 4 boiled eggs, 1 onion, 2 boiled potatoes - mayonaisse.

Nut Salad - serve in apples or on lettuce

One cup nuts, 2 cups cabbage, 1 cup apples with mayonaisse.

MEMORANDA.

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TOMATO CATSUP

One gallon peeled tomatoes, four tablespoons salt, three tablespoons pepper, three tablespoons mustard. Simmer slowly in a pint of vinegar three or four hours; strain through a seive and bottle.

MRS. B. B. GIBSON.

GRAPE CATSUP.

Five pounds grapes, boiled and put through a colander, two and one-half pounds sugar, one pint vinegar, one tablespoon each of cinnamon, cloves, allspice and pepper, one-half teaspoon salt. Boil until thick, and bottle for use.

MRS. A. E. CARTIER.

GREEN TOMATO CATSUP.

Take eight pounds of green tomatoes and chop fine; add four pounds brown sugar, and boil down three hours; add a quart of vinegar, a teaspoon each of mace, cinnamon and cloves. Boil about fifteen minutes; let cool and put into jars.

MRS. C. P. STANTON.

CHILI SAUCE.

Thirty-six ripe tomatoes, four large onions, three green peppers, two tablespoons salt, one tablespoon cloves, one tablespoon cinnamon. Boil until tender, strain through a seive, and add two and one-half cups vinegar and one cup sugar. Boil down as thick as desired.

MRS. E. W. MARSH.

CHOW CHOW.

One peck green tomatoes, chopped and pressed until free from juice, four green peppers, two quarts onions, one cup salt, one cup white mustard seed. Cover with vinegar and scald twenty minutes.

MRS. J. ALLEN.

spoons ginger, four large teaspoons mustard, four large teaspoons allspice, six large teaspoons cinnamon, three large teaspoons cloves, two large teaspoons celery seed. Put all into a porcelain kettle and cook one, or one and one-half hours. Cover with vinegar. When cold drain off vinegar and add two or three heads of cabbage, chopped fine. Heat one quart of vinegar, and one quart of water, pour over the mixture. Bottle, and seal tight. MRS. WILL TAYLOR.

TABLE MUSTARD.

Three teaspoons mustard wet with water enough to make a paste, yolks of two eggs, two teaspoons sugar, one-half teaspoon salt, one-half cup vinegar. Place in hot water till it thickens, then add a little butter.

MRS. D. W. GOODENOUGH.

MUSTARD.

One-half cup mustard, one tablespoon sugar, one-half cup vinegar, one-half tablespoon salt. Heat vinegar in granite sauce pan; mix mustard with water, and stir it into vinegar; add other ingredients and boil five minutes. Bottle it and it will keep a year.

MRS. L. B. ELSWORTH.

CUCUMBER PICKLES.

Soak cucumbers twenty-four hours in weak brine, then pack closely in jars, and pour over them the spiced vinegar, which is prepared by adding to one gallon of vinegar, one cup sugar, one cup salt, one-half cup grated horse radish, one tablespoon ground mustard, one tablespoon pepper, one tablespoon pulverized alum. Scald together and pour hot over the cucumbers. Select very small cucumbers.

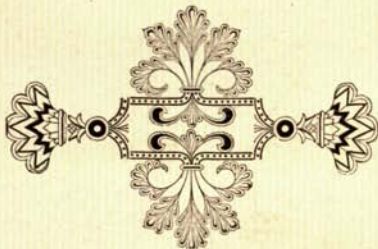
MRS. J. S. STEARNS.

or twenty minutes in one quart vinegar mixed with two quarts water. Mix four quarts vinegar, two pounds brown sugar, one-half pound white mustard seed, and two tablespoons each of allspice, cinnamon, cloves and ginger. Boil all together fifteen minutes.

MRS. DAVIS OLNEY.

PICKLED GREEN TOMATOES.

One peck tomatoes, two quarts small, white onions, one green pepper, one cup salt, one cup sugar, one tablespoon each of cloves and allspice, and a stick of cinnamon enclosed in a bag. Slice tomatoes and onions, mix with salt and let stand over night; in the morning drain off the water and throw it away; add two quarts of vinegar; put all the ingredients together and boil fifteen minutes; then put away for use.



MEMORANDA.

Peach Pickles - Mrs Travis

Rub fuzz off peaches, stick whole clover in them, take 2 qts vinegar, 1 of water, 3 lbs sugar. (2 cup a lb.) handful stick cinnamon half handful whole allspice, let this boil put in peaches until they begin to get soft (boiling about 2 min.) take out peaches & boil down the syrup & pour over them

Mustard Pickles (Mrs Williams)

1 qt ripe cucumbers, 1 qt green cucumbers, 1 qt small onions, 1 qt green tomatoes, 1 head cauliflower, 2 green peppers.

Put all in salt & water let stand 24 hrs. scald in same water & drain

Paste for M— Pickles

6 tablespoons mustard, 1 of turmeric, 1 cup sugar, 1/2 cup flour, 2 1/2 cups vinegar
Mix first with a little vinegar, then add rest scald until thick stirring constantly pour over pickles. If paste is too thick add more vinegar

MEMORANDA.

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LUDINGTON, MICH.

BANANA CHARLOTTE.

Line the sides of a quart mould with sponge cake and the bottom with thin slices of banana; fill mould with stiff, whipped cream; place on ice. When needed remove carefully from the mould and serve.

MRS. D. V. SAMUELS, Chicago.

BAVARIAN CREAM.

One pint cream, sweetened very sweet; one-third box gelatine, dissolved in one-half cup warm water; stir while warm into the cream, with lemon or vanilla flavoring. After whipping till light, add whites of six eggs well beaten. Serve with jelly or preserved fruit.

MRS. A. P. McCONNELL.

DUTCH APPLE PUDDING.

One pint flour, one teaspoon cream tartar, one-half teaspoon soda, one-half teaspoon salt, one egg, a generous two-thirds cup milk, two tablespoons butter, four large apples. Mix the salt, soda and cream tartar with the flour, and put through the seive. Into this rub the butter, then add the egg and milk, which have been stirred together. Mix quickly and thoroughly. Spread dough one-half inch thick on a buttered pan; then put in apples, which have been pared, cored, and cut into eighths. Sprinkle with two tablespoons sugar. Bake in quick oven twenty-five minutes. This pudding is to be eaten with maple syrup, or wine sauce.

MRS. A. H. VAN VLIET, Au Sable, Mich.

FRUIT SALAD.

A box gelatine soaked over night in water enough to cover. Add a pint of hot water, juice of three lemons and two oranges; a cup of sugar dissolved in the gelatine. Add to this sufficient water to make one quart. Strain through jelly bag. Fill mould

INDIAN PUDDING.

One cup yellow corn meal, two cups raisins, two-thirds cup butter, two cups sugar, four eggs well beaten, seven pints sweet milk, one tablespoon salt, one tablespoon cinnamon. Boil one quart of milk and stir in the meal till scalded thoroughly. Add the rest of the milk and stir, then add other ingredients. Bake three or four hours.

MRS. N. F. GIDDINGS.

JOHN'S DELIGHT.

Two heaping cups bread crumbs, one-half cup suet chopped fine, one-half cup molasses, one cup raisins, one cup sweet milk, with one-half teaspoon soda dissolved in it, one egg, one-half teaspoon cloves, one teaspoon cinnamon, one-fourth of a nutmeg, little salt. Boil two hours in tin form, and serve with foam sauce

FOAM SAUCE.

Beat thoroughly one cup sugar and one egg. Thicken one cup boiling water with one teaspoon flour, and pour over sugar and egg, stirring very quickly.

MRS. H. N. MORSE.

LOTTA'S STEAMED PUDDING.

One egg, a little salt and sugar, one pint milk, a piece of butter the size of an egg, one large teaspoon baking powder, flour enough to make a thin batter. Steam apples till soft. Cover with a little butter and sugar before putting on batter. Steam a full hour.

SAUCE.

Yolk of one egg, one-half cup butter, one tablespoon corn starch, sugar to taste, one grated apple.

MRS. J. A. ARMSTRONG.

ORANGE PUDDING.

Peel five good oranges and cut into thin slices, taking out all the seeds. Pour over them a coffee cup of fine white sugar. Let a pint of milk get boiling hot by setting into a kettle of hot water; add yolks of three eggs well beaten, and one tablespoon corn starch, made smooth in a little cold milk. Stir all the time, and when thick pour it over the fruit. Beat the whites to a stiff froth, add a tablespoon sugar, and spread it over the top for frosting. Set in the oven a minute to harden. Can be eaten hot, but is best cold.

MRS. SAM SNOW.

PUDDING.

One-half cup molasses, one-half cup sweet milk, three tablespoons melted butter, one egg, two-thirds cup raisins, two teaspoons baking powder, flour enough for a stiff batter. Steam two hours and serve with sauce.

H. L. S.

QUEEN'S PUDDING.

Six crackers pounded fine, three eggs well beaten, one quart milk, sugar to taste, flavor with lemon.

FROSTING.

Whites of six eggs beaten to a stiff froth, with six tablespoons sugar; add juice of a lemon. Place in the oven a few minutes after frosting.

MRS. WALTER HARRISON.

STEAMED SPICE PUDDING.

One and one-fourth cups New Orleans molasses, one cup sour milk, one-half cup sweet milk, one-half cup butter, one-half teaspoon soda, dissolved in molasses, three cups flour, one teaspoon each of cloves, cinnamon and allspice.

is very nice cold. Pour over this any cold boiled custard that may have been left over, and put a large spoonful of jelly on top of each dish.

MRS. J. B. McMAHON.

SNOWBALLS WITH WINE SAUCE.

Three eggs, one cup sugar, one scant cup flour, one and one-half teaspoons baking powder, three tablespoons water, grated rind of one lemon, two tablespoons lemon juice. Beat sugar and yolks of eggs together; add the lemon rind, juice, and sugar, then the beaten whites, and finally the flour and baking powder mixed. Stir quickly and well; pour into fifteen small cups, well buttered, and steam half an hour. When done, roll in powdered sugar, and serve hot.

CLEAR WINE SAUCE.

One cup sugar, a little grated nutmeg, one pint water, rind of one-fourth lemon, one-half cup wine. Boil the sugar, lemon rind, and nutmeg half an hour; remove the lemon and add the wine. If preferred, orange juice may be used instead of the wine.

MRS. D. V. SAMUELS, Chicago.

SNOW PUDDING.

Dissolve one box gelatine in a pint warm water, add three-quarters of a pound sugar, and strain; when perfectly cool, add beaten whites of four eggs, and juice of two lemons. Beat all together with an egg beater till very white; turn into a glass dish and set on ice. For custard use yolks of the eggs, and one pint milk; or serve with preserved strawberries, or other preserved fruit.

MRS. A. P. McCONNELL.

SPANISH CREAM.

One pint milk and one-half box gelatine, heated together; yolks of three eggs and five tablespoons

stove and allow it to cool. Stir in five unbeaten eggs, one at a time. Drop in tablespoons on flat tins, leaving space between to prevent touching, and bake ten or fifteen minutes in a quick oven. Mix a little strong soda water and moisten tins in spots size of silver dollar, before dropping the mixture.

CREAM.

One large cup sweet milk, one large cup sugar, one-half cup flour, two eggs well beaten. Scald the milk and add the other ingredients beaten together, stirring till done. Add a pinch of salt, and lemon or vanilla, as desired. When puffs are cold, cut the side and fill with the cream.

MABEL L. DUNWELL.

RAISIN PUFFS.

Two eggs, one-half cup butter, three teaspoons baking powder, two tablespoons sugar, two cups flour, one cup sweet milk, one cup raisins chopped very fine. Steam one-half hour in small cups, and serve with hard or liquid sauce. MRS. DRACH.



MEMORANDA.

Cup Pudding Rebecca Canagan

Slice apples or other fruit in cups, then sugar & nutmeg to taste, then a spoonful of batter made by taking 1 egg, little sugar, $\frac{1}{2}$ cup milk teaspoon baking powder make stiff with flour. steam 1 hr.

Apple Snow.

Stew some-sour apples until soft, sweeten to taste strain through sieve. To each pt. add white of 1 egg, whisk briskly until stiff & white, then heap in a preserve dish & pour around it whipped cream or a boiled custard.

Almond Cream.

Blanch a pound fine with a little water $\frac{1}{2}$ lb. almonds. beat whites of 2 eggs, add & beat into the egg 5 oz pdwd. sugar, add 1 qt milk Boil slowly until reduced $\frac{1}{4}$ then add almonds & boil 5 min. longer. Flavor with orange when cold sprinkle with gran. sugar. & brown. garnishing with whole almonds.

To blanch almonds

Shell the nuts & pour boiling water over them let stand a minute, throw into cold water Rub between the hands.

MEMORANDA.

Bird's Nest Pudding

1 pt milk in double boiler - mixten 4 tablespoons corn-starch & 4 of sugar with cold milk stir together - when thickened add vanilla ^{and} pour into eggshells - until hardened, serve on a platter in a nest of whipped cream.

Steamed Cranberry Pudding

1/2 cup butter, 1 cup sugar, creamed - 1 cup milk 1 1/2 pts. flour (3 cups) 3 teaspoons b. powder 1 t spoon salt Lastly 2 beaten eggs ^{and} 2 cups cranberries dredged with flour - Steam 2 hrs - serve with sweet sauce

Snow-drift sauce



Beat together 1/2 cup butter, 1 cup powdered sugar beat teaspoon vanilla 2 tablespoons brandy, 1/2 cups thick whipped cream or white of an egg.

Raisin Pudding

Thin slice (very) stale bread (4 days old) Put in baking dish greased well with butter (size of an egg) add little sugar, dash allspice, cinnamon, nutmeg ^{and} a good handful raisins Continue until dish is full. Cover with milk and salt ^{and} a little molasses add - Cover with plate & heat in warm place over night - If dry in morning add more milk - bake 3 or 4 hrs. Keep covered with plate & brown paper 2 hrs. Careful or it will burn. Wrap mold in wet cloth when taken from oven then turn on platter - eat with hard sauce when hot or Lot sauce when cold.





Strawberry Float Mrs Rhinhart

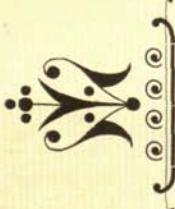

Sweeten 1 pt strawberries & set aside one hour. Mash thro' a colander - Beat whites 6 eggs stiff then stir in berries until stiff, serve with cream.

J. S. Stearns  

Bennett P. O., Lake County, Mich.

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LEMON PIE.

One lemon, one coffee cup sugar, yolks of two eggs, two tablespoons flour, one-half cup milk. Grate the rind of the lemon and squeeze out the juice. Beat yolks and sugar together, add other ingredients, and bake in medium sized pie plate. While baking, beat whites of eggs, and add a tablespoon sugar. Spread over the top when done, and brown slightly.

MRS. B. B. GIBSON.

LEMON PIE.

One coffee cup granulated sugar, two eggs, one lemon, one tablespoon corn starch. Rub sugar and yolks of eggs together, then add juice and a little rind of lemon; dissolve corn starch in water, cook it a few minutes in a cup, and add other ingredients. Add mixture to the crust and your pie will not be soggy. When done, frost with whites of eggs and pulverized sugar. Brown nicely in oven.

MRS. L. C. WALDO, Detroit.

HELEN'S MINCE PIE.

One quart chopped beef, one quart chopped suet, four quarts chopped apples, two quarts sugar, one pint molasses, one pint vinegar, two tablespoons cloves, six tablespoons cinnamon, two tablespoons allspice, a little salt, one tablespoon pepper, one-fourth pound citron, one pound raisins, or fruit to taste. When making pies, pour on a little cream before putting on upper crust.

HATTIE R. LYON.

MOCK MINCE PIE.

One cup molasses, one cup sugar, one-half cup vinegar, one-half cup butter. Boil together a few minutes then add three Boston crackers, pounded fine and sifted, two eggs well beaten, one-half pint chopped raisins, spices to the taste.

MRS. B. B. GIBSON.

Mock-mince Pie - Mrs. Roberts
1/2 cup molasses - 1/2 cup sugar - almost 1/2 cup vinegar
water size walnut - 3 crackers - 1 egg - 3/4 cup raisins
spices to taste.

MEMORANDA.



Wm. Heysett's

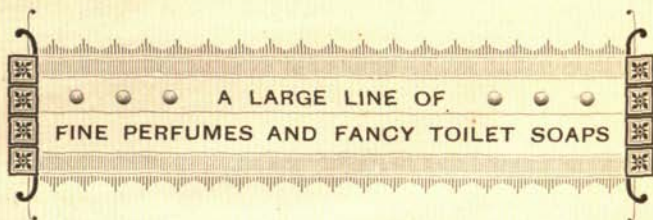


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together, and strain out the syrup through a hair seive. Add the water and freeze.

FROM MARION HARLAND.

ICE CREAM.

One quart milk, two and one-half cups sugar, three eggs beaten separately; boil like a custard. when cold, add two quarts whipped cream, and flavor.

Frappé Katharine
2 cups Syrup - yolks 6 eggs - 1 qt cream
milk - vanilla -

Cranberry Ice Suzanne
1 qt cranberries - 1 cup water - stew until
tender mash thru colander, add 2 cups sugar
1 cup more of water & freeze. Serve with main
meat course in cups.



Bisque Cream Suzanne
3 eggs - 1 small cup sugar 1 pt cream - vanilla
Beat yolks & sugar thoroughly, then add by degrees to
cream well whipped - then add well beaten whites
& pack with ice & salt. in pail or freezer, let stand
3 or 4 hours before serving.

Sunshine Sorbet - Suzanne
1 can apricots - juice 3 oranges, juice 3 lemons
1 can grated pineapple, 3 bananas - sugar. Run
apricots & bananas thru colander - add water to almost
fill 3 qt freezer - add 1 cup cream as you begin to freeze.

together, and strain out the syrup through a hair seive. Add the water and freeze.

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Frappe Kathyrus

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fill 3 qt freezer - add 1 cup cream as you begin to freeze

MEMORANDA.

Orange jelly.

Dissolve half box of gelatine in half cupful of cold water, cut six oranges in halves, remove the pulp carefully & lay the skins in cold water. Add to the pulp the juice of two lemons & a cupful ^{each} of sugar and boiling water. Add gelatine; stir and then strain. Dry insides of the skins, notch the edges, fill with jelly & set in a cold place. When stiff serve with cake.

Ice-cream

Six eggs, $\frac{1}{4}$ cups sugar, 3 teaspoons lemon extract, 2 qts milk.

Coffee Mousse

4 oz. sugar - 1 teacup very strong coffee - cook until it will string, when tested between thumb & forefinger - pour slowly upon yolks of 3 eggs - beat until cold - add $\frac{1}{2}$ pt whipped cream - Put in mold packed with ice & salt, have several thicknesses of tissue paper between cream ^{and} lid. freeze $1\frac{1}{2}$ hrs.

Lemon IceMrs Rinehart.

Juice 4 oranges, 2 lemons, boil skins in pint of water thicker with flour. Take enough water with juice of fruit sugar to sweeten to make 2 qts. Use enough flour to make like cream, when nearly frozen add white 4 eggs, beaten.

MEMORANDA.

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Ever ready to answer the calls of the unfortunate who may be so unlucky as to need the services of a physician and surgeon, and a specialty in preparing antidotes for the results of bad cooking.

Parties following the recipes in this book will probably never need the services of a physician, yet should they, through the careless following of the printed instructions, I am prepared to furnish an antidote at short notice. Yours,
G. W. CROSBY, M. D.

FEATHER CAKE.

One cup of white sugar, one teaspoon of melted butter, one egg, two-thirds cup of milk, two even cups of sifted flour, two even teaspoons of cream tartar, one even teaspoon of soda; flavor with lemon. I always sift my cream tartar and soda into the flour. You will be surprised when you make this cake, it is so delicate.

MRS. MOON.

EXCELSIOR CAKE.

One cup butter, one cup brown sugar, one cup molasses, one cup sweet milk, three cups flour, four eggs, one and one-half teaspoons cream tartar, one teaspoon soda, two pounds of raisins chopped fine, one nutmeg. This will make two good-sized loaves, which will keep moist from four to six weeks when kept properly covered.

MRS. MOON.

CAMEL CAKE.

One cup butter, two cups sugar, one cup sweet milk, one-half cup corn starch, three cups flour, three heaping teaspoons baking powder, whites of eight eggs, two teaspoons flavoring. Cream butter, add sugar, and beat one-half hour; then add milk and flavoring. Sift flour, corn starch and baking powder together; lastly, put in eggs. Bake in six layers.

FILLING.

One pint sweet cream, two cups light brown sugar, one tablespoon butter. Boil very slowly for one hour.

MRS. ALICE GRISIM.

CAMEL CAKE.

Two scant cups sugar, one-half cup butter, one cup warm water, three cups flour, two heaping teaspoons baking powder, whites of four eggs.

COFFEE CAKE.

Three cups brown sugar, one cup molasses, one cup butter, one cup cold coffee, five cups flour, three eggs, one teaspoon soda, one teaspoon each of cinnamon and cloves, one nutmeg, fruit.

MRS. QUACKENBUSH.

CREAM CAKE.

Two eggs, one cup sugar, one cup flour, one teaspoon baking powder, one-third cup boiling water, a little salt and lemon extract.

CREAM.

Into one pint boiling milk stir two eggs, one cup sugar, and one tablespoon corn starch. Flavor with lemon.

MRS. C. H. KEELER.

DELICATE CAKE.

Two eggs, one cup sugar, one-half cup butter, one-half cup sweet milk, two cups flour, one teaspoon cream tartar, one-half teaspoon soda.

FILLING.

One and one-half cups sugar, two-thirds cup milk, butter the size of an egg. Boil together ten minutes, add lemon or vanilla, and beat till cold. Spread between layers and frost top.

MRS. H. B. SMITH.



Jam Cake

Pearl Hufferaker

5 egg - 2 cups jam - 2 cups sugar - $3\frac{1}{2}$ cups flour, 1 cup milk - 1 cup butter - 2 teaspoons baking powder - 1 tablespoon spices - 1 nutmeg ¹⁰⁸ grated.

THE LUDINGTON COOK BOOK.

MEMORANDA.

Cocoa Cake

Addie

2 cups brown sugar, $\frac{1}{2}$ cup butter, two tablespoons cocoa, stir - 2 beaten eggs, 1 cup sweet milk, 3 cups flour - 2 cups - beat well - sift 1 teaspoon soda in last cup. 1 spoon vanilla.

Filling

$\frac{1}{2}$ cup brown sugar - 1 cup nut meats - $\frac{1}{2}$ cup sour cream - if sour milk ^{add} - little butter or vanilla if liked.

Filling - Ivorine Cutler

$\frac{1}{2}$ cup sweet cream - $\frac{3}{4}$ cup sugar - set on stove - get hot - 1 egg - tablespoon cornstarch - 1 cup chopped nuts last.

Devil's Food - Kathryn Slayton

2 cups brown sugar - $\frac{1}{2}$ cup butter - $\frac{1}{2}$ cake chocolate dissolved in $\frac{1}{2}$ cup boiling water - two eggs - salt, teaspoon soda in $\frac{1}{2}$ cup sour milk 3 cups flour.

FRUIT CAKE.

One and one-fourth pounds flour, two pounds sugar, three pounds raisins, three pounds currants, one pound citron, twelve ounces of butter, twelve eggs, one wine-glass of wine, one wine-glass of brandy, one wine-glass of milk, one teaspoon soda, one teaspoon cloves, one-half cup molasses, one nutmeg. Use brown sugar; beat the eggs and then stir with butter and sugar gradually, then add molasses and spice. Dissolve the soda in the milk, mix it with the wine and brandy to curdle it, and stir it into the cake just before it is put into the tins.

MRS. E. W. MARSH.

LAYER CAKE.

One and one-half cups granulated sugar, one-half cup butter stirred to a cream, whites of six eggs, or three whole ones, two teaspoons cream tartar, mixed with two heaping cups flour, one teaspoon soda in one-half cup sweet milk. Bake in three layers.

FILLING.

Boil one cup sugar in a little water until it is brittle when dropped in cold water; remove from fire and stir quickly into the beaten white of an egg; add to this a cup of raisins chopped fine, or a cup of chopped hickory nut meats, and place it between layers and over top.

MRS. W. A. MARSHALL.

PORK CAKE.

One pound fat, salt pork, chopped fine and dissolved in one pint boiling water, three cups brown sugar, one cup molasses, one pound raisins, (more if liked) one pound currants, (more if liked) two tablespoons cinnamon, one teaspoon cloves, two teaspoons soda, two nutmegs, seven and one-half cups flour.

MRS. FRED GULEMBO.

Rolled Jelly Cake Mrs. Rinchart
1/2 cup sugar, 1/2 cup flour, 2 eggs - flour in
1 teaspoon baking powder.

ROLLED JELLY CAKE.

Three eggs, one cup sugar, one cup flour, one teaspoon baking powder. Flavor to taste.

MRS. W. A. CARTIER.

SOFT GINGER CAKE.

Two eggs, beaten thoroughly, one cup molasses, two and one-half cups flour, ten tablespoons melted lard or butter, five tablespoons sugar, one tablespoon ginger, one teaspoon cinnamon, one teaspoon salt if lard is used. Stir all together thoroughly; then put one teaspoon soda into a cup boiling water; add this and stir again; lastly, add one heaping teaspoon baking powder. Bake about ten minutes.

MRS. C. H. KEELER.

WHITE CAKE.

Two cups finely sifted pulverized sugar and one cup butter beaten to a cream, one cup sweet milk, one cup corn starch, two cups flour, one teaspoon extract vanilla, two teaspoons baking powder; last add the whites of eleven egg beaten very stiff.

MRS. E. D. WEIMER.

SPONGE CAKE.

Two cups granulated sugar, two cups flour, four eggs, (beat whites first, then add yolks) one teaspoon lemon, three-fourths cup boiling water added last. This may seem thin, but will be all right from oven.

MRS. FRED GULEMBO.

SPONGE GINGER CAKE.

Two eggs, two and one-half cups flour, one-half cup brown sugar, one cup molasses, one cup boiling water, nine tablespoons melted lard or butter, one tablespoon ginger, one tablespoon soda, one teaspoon cinnamon. Add water and soda after other ingredients are well mixed.

R. S.

WHITE CAKE.

Add in order—whites of two eggs, one cup granulated sugar, one-half cup sweet milk, one-half cup melted butter, one teaspoon vanilla or lemon, two cups sifted flour, two teaspoons baking powder. Beat all together fifteen minutes.

MRS. FRED GULEMBO.

MOUNTAIN CAKE.

One tea cup of butter, two tea cups of sugar, one tea cup of sweet milk, the whites and yolks of six eggs beaten separately, three and one-half tea cups of flour well mixed, three teaspoons of baking powder, two teaspoons of extract of lemon, orange or vanilla.

MRS. G. M. CHASE.

WHITE POUND CAKE.

One pound flour, one pound sugar, three-fourths pound butter, whites of sixteen eggs. Beat butter and sugar together, add flour and eggs, one-half teaspoon baking powder.

MRS. E. W. MARSH.

YELLOW MOUNTAIN CAKE.

Yolks of ten eggs, one cup butter, two cups sugar, one cup milk, three cups flour, one teaspoon soda, two teaspoons cream tartar.

MRS. J. S. WOODRUFF.

ICE CREAM CAKE.

Whites of five eggs, one and one-half cups sugar, one-half cup butter, one cup milk, one-half teaspoon soda, one teaspoon cream tartar, three cups flour. Separate this mixture, and tint half with strawberry coloring; flavor the white with lemon, the pink with vanilla. Put the white into the tin, then the pink; bake slowly.

MRS. WALTER HARRISON.

whites of two eggs. Figs may be used instead of raisins, but they must be steamed before they are used.

MRS. KEETS.

BOILED FROSTING.

Whites of three eggs beaten to a stiff froth, one large cup granulated sugar moistened with four tablespoons hot water; boil the sugar briskly for five minutes, or until it jingles on the bottom of the cup when dropped into cold water, or ropes when dropped from the end of the spoon. Pour the boiling syrup in a small stream upon the beaten eggs, stirring constantly with the other hand; continue stirring till cold.

MISS ETTA BÖYDEN.

Bow Knots

Mrs Diehl

Beat 2 eggs, $\frac{1}{3}$ cup sugar, 1 table spoon butter, 1 table spoon cream $\frac{1}{8}$ teaspoon soda, $\frac{1}{2}$ teaspoon cream tartar, $\frac{1}{4}$ teaspoon salt - flour make stiff dough roll into small pieces size lead pencil, tie in bow knot dust with powdered sugar and bake.



Spice Cake

Mrs Kisly

2 cups sugar, $\frac{1}{2}$ cup butter, 1 cup sour milk $\frac{1}{2}$ teaspoon soda, 4 egg leaving out whites of 2, 3 cups flour; 1 teaspoon $\frac{1}{2}$ baking powder heaping teaspoon cinnamon, scant teaspoon cloves $\frac{1}{2}$ teaspoon nutmeg - Scing - 2 egg - 1 cup sugar

COOKIES.

Five eggs, two cups granulated sugar, one large cup butter, juice of one lemon, one-half teaspoon soda dissolved in one teaspoon water. Mix very thin and bake in a hot oven. MRS. ALICE GRISIM.

COOKIES.

Yolks of two eggs, one cup butter, one-half cup sweet milk, one cup white sugar, two teaspoons baking powder. Roll very thin.

MRS. J. DUDDLESON.

FRUIT COOKIES.

Three eggs, one cup butter, one and one-half cups brown sugar, one cup raisins stoned and chopped, one teaspoon cinnamon, one teaspoon soda. Roll thin and bake in quick oven.

MRS. W. A. MARSHALL.

GINGER DROPS.

One cup sugar, one-half cup butter, one egg, one cup molasses, one cup sour milk or water, one heaping teaspoon soda, one tablespoon ginger. Stir quite thick with flour, and drop on tins.

MRS. GEO. TRIPP.

GINGER COOKIES.

One cup molasses, one cup lard, one-half cup boiling water, three teaspoons soda dissolved in a little hot water; salt and spices.

MRS. A. H. VAN VLIET.

GINGER SNAPS.

One cup molasses, one-half cup lard or butter, two teaspoons ginger, two teaspoons cloves, one teaspoon pepper, one teaspoon soda, flour enough to roll out without sticking to the board.

MRS. MAXIM.

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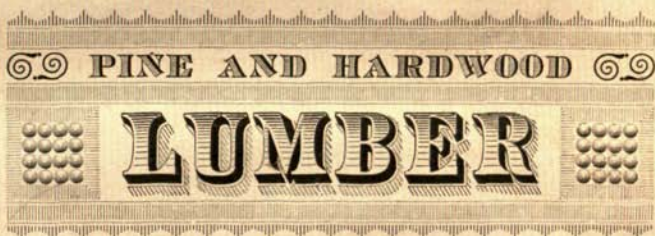
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Tracks and East of Lower James Street.**

FRIED CAKES.

Three eggs well beaten, one cup sugar, three tablespoons melted lard or butter, one teaspoon salt, two scant cups sour milk, one heaping teaspoon soda. Mix soft. Mrs. J. D. JOYCE.

FRIED CAKES WITHOUT EGGS.

One cup sour milk, one tablespoon melted butter, one-half cup sugar, a pinch of salt; stir in flour till it is as thick as batter, then add one-half teaspoon soda dissolved in a teaspoon hot water. Make thick enough to roll, and fry in hot lard. Mrs. KEETS.

FRIED CAKES.

One cup sugar, four tablespoons butter, three eggs, one cup sweet milk, one teaspoon soda, and two of cream tartar, or three teaspoons baking powder. Mix soft, roll half an inch thick and fry in hot lard. Mrs. C. D. DANAHER.

CORN FRITTERS.

Six fine ears of corn grated, or better, cut lengthwise through center of kernels and scraped out; two eggs, beaten separately, pepper and salt. Fry in plenty of butter. Mrs. JULIE E. BALDWIN,
Trinidad, Col.

CORN FRITTERS.

One can corn chopped fine, two eggs well beaten, three tablespoons melted butter, one cup rolled crackers, three tablespoons milk. Mix in round cakes and fry in butter on the griddle. Mrs. G. N. STRAY.

CORN FRITTERS.

One cup corn, one-half cup milk, one small teaspoon baking powder, one tablespoon melted butter, one-half teaspoon salt, one egg, flour to make a thin batter. Fry on griddle. Mrs. B. F. WADE.

MEMORANDA.

Doughnuts (Mrs Jane Burns)

1/2 cup sugar, 1/2 cup sweet milk, 2 eggs,
2 tablespoons melted butter 1/2 teaspoon baking powder

Cranberry Fritters

1 egg beaten, 1 1/2 cups milk, 1 tablespoon sugar,
1 cup flour, 1 teaspoon baking powder - Stir well,
then add 1 cup thick rich cranberry sauce & drop
in spoonfuls on gridiron, Brown lightly & serve
with butter & powdered sugar

MEMORANDA.

Doughnuts (Mrs Jane Burns)

$\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup sweet milk, 2 eggs,
2 tablespoons melted butter $\frac{1}{2}$ teaspoon baking powder

Cranberry Fritters

1 egg beater, $1\frac{1}{2}$ cups milk, 1 tablespoon sugar,
1 cup flour, 1 teaspoon baking powder - Stir well,
then add 1 cup thick rich cranberry sauce & drop
in spoonfuls on gridiron, Brown lightly & serve
with butter & powdered sugar

Double Brick Stores

o o o FOURTH WARD, LUDINGTON.

Grocery Department.



This department is our largest and most complete. Our trade is large and this enables us to give you choice goods all the time. We pay spot cash for every thing in stock and fill all orders to any part of the city free of charge. We buy all the freshest of country produce and keep a large supply constantly on hand. Yours truly,

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HOW TO PRESERVE A HUSBAND.

"Be careful in your selection, do not choose too young, and take only such varieties as have been reared in a good, moral atmosphere. When once decided upon and selected, let that part remain forever settled, and give your entire attention to preparation for domestic use. Some insist on keeping them in a pickle, while others are constantly getting them into hot water; this only makes them sour, hard, and sometimes bitter. Even poor varieties may be made sweet, tender and good by garnishing them with patience, well sweetened with smiles, and flavored with kisses to taste; then wrap well in a mantle of charity, keep warm with a steady fire of domestic devotion, and serve with peaches and cream. When thus prepared they will keep for years."

AUNT HANNAH.

CRAB APPLE JELLY.

Cut crab apples to pieces, but do not pare or remove seeds, as the latter imparts a peculiarly pleasant flavor to the fruit; put into a stone jar, set in a pot of hot water and let it boil eight or nine hours; leave in the jar all night covered closely; next morning squeeze out the juice; allow pound for pint, and finish as you would currant jelly. Should the apples be very dry, add a cup of water for every six pounds of fruit.

FROM MARION HARLAND.

CRANBERRY JELLY.

One quart cranberries, one-half pint water, one pint sugar; heat quickly to boiling, stir well, pressing the berries to the side of the pan to crush them; boil twelve minutes, press the mixture through a strainer into a mould which has been rinsed in cold water. Set away to harden.

MRS. McCONNELL.

SPICED BLUEBERRIES.

Seven pounds berries, four pounds sugar, one tablespoon each of cinnamon, cloves and allspice, one pint vinegar. Boil twenty-five minutes.

MRS. H. N. MORSE.

SPICED CURRANTS

Four quarts of ripe currants, three and one-half pounds brown sugar, one pint vinegar, one tablespoon allspice, one tablespoon cloves, a little nutmeg. Boil one hour, stirring occasionally.

MRS. P. M. DANAHER.


CRANBERRY SAUCE.

Put one quart cranberries into a stew pan with a scant pint of water, pour over them a pint of sugar, and cook twenty minutes, stirring often. Rinse a mould with cold water, pour berries into it and set away to cool and harden.

MRS. MCCONNELL.

HOME-MADE GRAPE JUICE.

Take grapes (Concords are the best, although any dark, juicy, sweet grape will do), stem them, and put them in the preserving kettle with just enough water to keep them from scorching before they turn to juice themselves; when they are thoroughly scalded, so that they burst, press the juice out in a fruit press if you have it, if not, in a straining bag, or a wire or fine sieve. The thick part must not go through; if you strain through a bag it is pleasantest to wait till the grapes are a little cool; then to each two quarts of juice add a pound of good, dry, white sugar; put on the fire again, and as soon as it comes to a boil, pour into heated bottles, cork and seal. That is all, and you have a delicious, strong grape juice, which can be used at once or kept a year in a cool place.

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MEMORANDA.

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“**BANNER.**”—This Flour is equal to if not the superior of any other of the best brands. It is manufactured from selected Minnesota Hard Spring Wheat.

“**OUR PATENT.**”—This Flour is classed “Gilt Edged” by all who have used it, and is manufactured from selected Hard Spring and the best of White Winter Wheat. It is far ahead of the best Winter Wheat Patent.

“**HOME RULE.**”—Is manufactured from a Hard Spring and Winter Wheat; is our standard brand of Flour for family use. This Flour is guaranteed equal to any brand of Flour on the market manufactured from Spring and Winter Wheat.

“**SNOW DROP.**”—A straight Winter Wheat Flour, and grades with the very best of Winter Wheat brands.

 All brands guaranteed as represented. Give our brands a trial and you will use no other.

MEMORANDA.

Chocolate Fudge.

One $\frac{1}{2}$ of Baker's chocolate, melt in a pan
then add two cups gran. sugar, then
 $\frac{3}{4}$ cup milk & butter size of a walnut.
beat until cool & pour on buttered tin.

Marsh-mallows.

Dissolve half a pound of gum-arabic in 1 pt of
water, strain, add half a pound of granulated sugar
(one cup.) place over fire, stir constantly, until sugar
is dissolved, & the mixture take the consistency of
honey. Add gradually the white of four eggs, well
beaten, stirring the mixture steadily, until it will not
adhere to the fingers. Pour into a pan or box slightly
dusted with starch & when cool divide into squares.

Mexican Kisses.

3 cups brown sugar, one cup milk, when boiling
add butter size of an egg. Boil & test in cold water,
then beat for 3 min. add teaspoon vanilla, & 1 pound of
chopped walnuts, beat again, & turn into greased pan.
Another recipe substitutes maple sugar & adds cream
 $\frac{1}{2}$ cup - instead of butter just as it is taken from the
fire. No vanilla is used for maple kisses & pecan
nuts may be used instead of walnuts.

MEMORANDA.

TO CLEAN CARPETS.

Use three ounces white castile soap, one-half ounce sulphuric ether, one-half ounce glycerine, two and one-half ounces spirits of wine, one-half ounce alcohol; mix the four last articles in a bottle; boil soap in one quart rain water, add another quart water and the liquid. Wet a woolen cloth and a portion of carpet half a yard square; dry with clean woolen cloth. Carpet is best cleaned on the floor.

To prevent hair from falling out and to increase its growth: One-half pint of alcohol and one-fourth gill castor oil. Rub thoroughly night and morning.

Take mildew out of linen by putting soap on the spots, then while wet cover with powdered chalk.

When a garment has been scorched, spread it out in the hot sunshine.

HOW TO PRESERVE FLOWERS WITH SULPHUR.

Tie flowers into bouquets and suspend them from a rod in an air-tight box, so that they will not touch each other; in lower part of box place pan partly filled with live coals over which has been sprinkled two ounces sulphur; keep open till there is no flame, close air tight, covering box with old blankets tucked closely around; let stand twenty-four hours. Flowers will be perfect in form but creamy white; after being exposed in a dry place they assume their natural tints. Box must be used in a dry place.

CLEANING SILVER.

Wash after each meal all that is soiled, in very hot, soft water, with hard soap; wipe hard and quickly on a clean towel, then polish with dry flannel. If discolored, rub out stain with a stiff tooth brush and Indexical silver soap.

MEMORANDA.

A wash said to be unequalled in bringing out the prettiest hues of light hair is made as follows —

Salts of tartar	—	1 ounce
Water	—	1 quart

Juice of three lemons.

The chemical action of the lemon juice upon the alkali changes the latter to an oil, while it still holds its cleansing properties.

Use a piece of lemon to strengthen the nails & correct a tendency to hang nails & to the growth of the scarf-skin upon the nails.

You may remove a wart with pure lunar caustic (nitrate of silver). Place it in a quill, & after moistening the top of the wart, carefully rub on the point of caustic without touching the surrounding flesh. If it is a soft wart, it will peel, if a hard one, cut the top as you would a corn. Apply the caustic & cut away the wart regularly.

Put silver into a pan & cover with sour-milk, let stand $\frac{1}{2}$ hr. — then wash & rinse.

Remove Stains

MEMORANDA.

To remove peach stain cover spot with moistened cream of tartar, let stand ^{and} in a few minutes you can wash stain out.

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Blackberry Wine

To every gallon of mashed berries
pour over 1 qt of boiling water,
let stand in a moderately warm place
for 24 hrs (longer) ^{and stir occasionally,}
then strain, measure the juice, ^{and} to every
gallon add 2 lbs of white sugar & 1/2 pt.
of best alcohol. The following ^{is} ^{to} be done

P.S. first put in an open jar
off the top juice for wine. ^{the jar}
do not cork until the top is ^{sealed}
strain through a strainer

Blackberry or Red raspberry ^{through a strainer}

Take 3 qts berries 1 qt vinegar - let stand ³
days - then pour liquor over 3 qts more of
berries - ^{add} parts of sugar & juice
^{add} table-spoonful for each
glass with ice or drink