

St. Cecilia Cook Book



Some Favorite Recipes



OF THE
WOMEN
OF THE
ST. CECILIA SOCIETY

Mrs. F. M. Davis, President



1909-10
GRAND RAPIDS, MICH.

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*“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 who can live without dining?

PART I

AMBROSIA

1 fresh pineapple or 1 pint can of preserved pineapple; 2 oranges; 1 grape fruit pulp and juice; 1 small bottle of Maraschino cherries and their liquor; juice and pulp of 1 lemon; 1 cup of seeded Malaga grapes; 1 glass of sherry wine; sugar to taste. Chill one hour, before serving in standard punch glasses. Chill glasses also.

Mrs. J. A. Gonzalez.

SOUPS

"The dinner attends you, sir."

To improve soup.—A piece of tissue paper spread over hot soup will absorb all the grease.

BEEF SOUP.

Rub salt into 4 pounds of soup meat and put into a kettle with 4 quarts of cold water. As the water boils away replenish with boiling water; boil slowly three hours. Chop fine $\frac{1}{4}$ of a head of cabbage, 2 onions, 4 potatoes, 1 carrot, 1 turnip.

Skim the soup well; add the chopped vegetables. Cook until they are tender, and season well.

Mrs. John E. Peck.

PEPPER SOUP.

Put into a graniteware sauce pan a quart of canned or

fresh tomatoes, add a pint of water or stock. (The soup will be better if stock is used.) Simmer until the tomatoes are soft enough to pass through a strainer; strain, add 1 dessertspoon of salt and 1 pepper, green or red, sliced fine, being careful to remove all seeds.

Simmer thirty minutes and serve without straining.

Mrs. Geo. Barstow.

EMERGENCY SOUP.

Take a small can of Heinz baked beans. Add 2 cups of water and a sliced onion with red pepper and salt. Boil a few moments. Put through a sieve and return to stove until very hot.

When ready to serve, add 1 cup of cream. Serve with hot crackers or croutons.

Miss Clara Goodman.

ST. CECILIA TOMATO SOUP.

(Without Meats.)

Put 1 quart and a pint of tomatoes on the fire in a stew pan. When smoking add 2 bay leaves and 2 sprigs of parsley.

Boil slowly for twenty minutes, then take off the fire and strain off the seeds, bay leaves and parsley.

Put the strained tomatoes back into the stew pot and when boiling add 1 large tablespoon of flour and the same of butter, mixed to a smooth paste. Pour in 1½ pints of rich milk.

Boil gently for ten minutes. Season. Mrs. F. M. D.

NOODLE SOUP.

Break 2 eggs into a bowl, beat until light; then stir in flour for a stiff dough; turn on moulding board and roll very thin; sift a little flour over and roll up like a jelly roll; cut into fine strips, let stand until dry.

Have some veal, chicken, or any good broth, well seasoned to taste and boiling hot; put in noodles and cook half an hour.

Mrs. J. E. Peck.

SWEDISH SOUP.

Parboil carrots, spinach and French peas; put through a strainer; make a thin soup of butter, flour and veal broth; when it comes to a boiling point, put in the strained vegetables; season with salt, white pepper and a little sherry.

Just before serving, whip two yolks of eggs with a little cream and put in the soup.

Mrs. Wikstrom.

CREAM CHICKEN SOUP.

1 quart chicken broth; 1 egg well beaten, and add to it 1 cup of cream; thicken the broth with dissolved flour and add the egg and cream just before putting on the table.

May L. Merrill.

SPICED TOMATO SOUP.

3 large tomatoes or one can; 1 large onion; 1 after dinner spoon mace; 1 after dinner spoon salt; 1 after dinner spoon cinnamon; pinch of red pepper. Boil half hour and thicken a little and strain.

Add tablespoon butter before serving.

Mrs. A. J. Brown.

CORN SOUP.

1 can of corn; 1 pint of water; make a cream gravy of 1 tablespoon of butter; 1 tablespoon of flour; 1 pint of sweet milk. Cook all in double boiler; season with salt and pepper.

Mrs. L. F. Nash.

PEANUT SOUP.

Shell 1 pint roasted peanuts; remove the red skin and roll or grind nuts fine; make a thin cream soup of a pint of milk and a pint of water, thickened with a level tablespoon of flour, rolled into a heaping tablespoon of butter.

When this is cooked smooth add the powdered nuts, salt and pepper.

Mrs. Walch.

CREAM PEA SOUP.

Cook 1 can peas until soft; mash and strain them; melt 1 tablespoon of butter and 1 tablespoon of flour together; add to this 1 cup of milk and boil until it thickens. Add a little onion, if you care for it; stir this into the peas and if too thick add milk. Season with salt and pepper.

May L. Merrill.

CORN SOUP.

Place in double boiler 1 quart of milk and let scald; use 1 small tablespoon of flour for thickening of milk when hot; put through sieve; 1 can corn and add to milk after flour; two small tablespoons of butter; salt and pepper to taste. (Sufficient for eight.)

Beat the yolks of 2 eggs and stir in soup the last thing.

Mrs. Wm. E. Bosworth.

NOODLES.

(A Great German Dish.)

Noodles are an excellent accompaniment to soup.

Beat 1 egg slightly; add $\frac{1}{2}$ a teaspoon of salt; then work in as much flour as the wetting will take up. Knead it well; toss on floured board and roll out as thin as a sheet of paper; cover with a towel and set aside for twenty minutes; then roll it like a jelly roll, and cut into the finest shavings; set aside to dry and use when required, cooking the noodles for twenty minutes before they are needed in boiling salted water; drain and add to the soup just before sending it to the table.

Noodles may also be cooked in stock, seasoned, and served as a side dish.

Mrs. A. B. Wilmink.

RED TOMATO SOUP.

Skim the grease from a quart of beef stock and turn into it 1 can of tomatoes, or a quart of fresh, which have been peeled and sliced; simmer for an hour, then rub soup through a sieve and return to the fire with a large

teaspoonful of sugar; a teaspoon of onion juice; a teaspoon of kitchen bouquet; add pepper and salt to taste; add half a cupful of boiled rice.

Simmer five minutes and serve with squares of toasted bread. Maggie Behlendorf.

MAGGIE'S CREAM OF MUSHROOM SOUP.

Wash and peel a quart of fresh mushrooms; cover with boiling water; boil until very tender; rub through a sieve; add to the pulp 2 quarts of chicken or veal stock; rub a tablespoon of flour and butter together until smooth; stir it into a cupful of rich cream or milk, and stir until smooth; add it to the soup, season with salt and pepper; let it boil up, and serve.

Mrs. J. E. Peck.

VELVET SOUP—No. 2.

Cook 1 tablespoon of pearl tapioca or sago, until clear, in a quart clear stock or bouillon; sago or tapioca previously soaked in cold water; when tapioca is clear, beat the yolks of 3 eggs lightly; put them in tureen and pour soup over, stirring until smooth; add cream; add a dash of nutmeg; add paprika.

By using Extract of Beef, a quick soup may be made without stock. Maggie Behlendorf.

SAVORY POTATO SOUP.

Put over fire in 3 pints of cold water, a good marrow bone; add a small sliced carrot, a stalk or two of celery and a grated onion; boil down slowly to $\frac{1}{2}$ quantity; let cool, remove fat and take out the bones; rub vegetables through a colander back into the soup; bring quickly to a boil, and pour upon mashed potato gradually. Turn into a double boiler and, when it becomes hot, add a great spoonful of chopped parsley.

Have a cup of hot water, in which a pinch of soda has been dropped in another sauce pan. Stir into this a tea-

spoonful of butter, which has been rubbed in one of corn starch; cook three minutes; add to the potato soup. Stir briskly and turn into the tureen.

CREAM OF CAULIFLOWER SOUP.

Let a head of cauliflower stand, head downward in cold salted water an hour or more; then set to cook in saucepan of boiling water, to which has been added $1\frac{1}{2}$ teaspoons of salt, or whole cup of milk. Cook until tender from thirty to forty-five minutes. Discard the stems and press all the cauliflower possible through a sieve. Add the pulp, which should be about 2 cups, to 1 quart of chicken broth.

Scald 2 cups of milk with 2 stalks of celery, cut in pieces, and 2 slices of onion. Melt $\frac{1}{4}$ cup of butter in it; cook $\frac{1}{4}$ cup of flour and $\frac{1}{2}$ teaspoon each salt and pepper; then add about 1 pint of the broth and puree; stir until boiling; add the rest of the mixture, also the hot milk, and stir until boiling.

Place the saucepan on a cooler part of the range, and stir in the beaten yolks of 2 eggs, mixed with half or whole cup of cream; add more salt and pepper if desired. Do not let boil after egg is added, or it will curdle.

Tiny flowerets of cauliflower may be served in each plate of soup.

Mrs. John E. Peck.

TOMATO SOUP.

1 quart of tomatoes, 2 heaping tablespoons of flour, 1 heaping tablespoon of butter, 1 teaspoon of salt, 1 tablespoon of sugar, 2 pints of hot water.

Let tomatoes and water come to a boil; rub flour and sugar and butter together; thin it with a tablespoon of tomatoes; stir this in the boiling mixture, add seasoning.

Boil all together fifteen minutes.

Mrs. G. R. Allen.

CHICKEN BOUILLON.

The broth of two chickens, 1 stalk of celery, 1 sprig of parsley, a small onion, salt and a very little pepper; $\frac{1}{2}$ can of tomatoes; add 1 well beaten egg.

Strain and serve hot.

CREAM OF CHICKEN.

(Mrs. Robinson's.)

5 cups of chicken broth; skim off the grease and strain; add 3 cups of thick sweet cream and 1 teaspoon of rice; wet 1 spoonful of corn starch, and stir in the broth, being careful not to get too thick.

No butter or pepper. Make in steam kettle.

Mrs. John E. Peck.

TOMATO SOUP.

1 teacup of tomatoes to a quart of milk. Cook tomatoes well, and put through a strainer. Put a little soda in the hot tomatoes. Have the milk hot in a separate dish, and put into milk plenty of butter, salt and pepper. Pour hot tomatoes into the hot milk, and it is done.

DELIA'S EGG CREAM SOUP.

$1\frac{1}{2}$ quarts of any kind of good stock, 1 cup of cream; season to taste; pour boiling hot on the beaten yolks of 3 eggs mixed with $\frac{1}{2}$ cup of cream. Reheat, and serve as soon as it reaches a boiling point.

Serve like bouillon, adding a teaspoon of whipped cream.

Mrs. J. E. Peck.

CREAM OF RICE SOUP.

1 quart of chicken stock (beef stock will do), $\frac{1}{2}$ cup of rice, 1 pint of cream or milk, a small onion, a stalk of celery, salt and pepper to taste.

Cook rice half an hour, then add to it the stock with the onion and celery, and cook until the rice is very soft.

Put through a sieve, add seasoning and the milk or cream which has been allowed to come just to a boil.

If milk is used, add a tablespoon of butter.

Mrs. Frank C. Steinmann.

CELERY SOUP.

1 head of celery, 1 pint of water, 1 pint of milk, 1 tablespoon of chopped onion, 1 tablespoon of butter, 1 tablespoon of flour, a little pepper and salt.

Cut celery into inch pieces, boil soft in the water, then mash in the water; cook the onion in the milk ten minutes; add to the celery. Put all through a sieve; put to boil again.

Cook butter and flour together until smooth; stir in the boiling soup; add salt and pepper.

Boil three minutes, serve hot.

OYSTER BISQUE.

1 quart of small oysters, 3 quarts of milk, $\frac{1}{2}$ a pint of whipping cream.

Heat the milk in a double boiler; wash the oysters free from bits of shell, put them in a saucepan and cook until they shrivel up; then press through a sieve, add to boiling milk; season to taste.

Put a spoonful of whipped cream in each dish, pour on boiling soup and serve.

Maggie Dahlfendorf.

CHILE CON CARNE.

2 cups of red kidney beans. Soak over night. Keep warm while soaking. Boil until thoroughly done.

Boil a large soup bone with 2 onions, 2 potatoes, a little celery cut fine, and a pint of tomatoes. Add salt and as much red pepper as desired. When the meat is tender, remove from the bone, chop fine, and return to soup.

Add the boiled beans, and just before serving, add $\frac{1}{2}$ cup of boiled rice.

Serve very hot with croutons or hot crackers.

Miss Clara Goodman.

FISH CHOWDER.

$\frac{1}{4}$ pound of salt pork cut in small pieces and put in a kettle to fry. When tried, slice 2 good sized onions and fry brown; put them in a bowl; cut up 1 quart of potatoes.

Cut fish into small pieces, then put into kettle, where the pork and onions have been, a layer of fish; then 1 of potatoes; then 1 of fried onion, salt and pepper. Pour on just enough water to cover the whole.

When done, put on a quart of milk. Just before serving, drop in a few crackers.

Mrs. George R. Allen.

A SWISS WHITE SOUP.

A sufficient quantity of broth for six people. Boil this. Beat well 3 eggs, 2 spoons of flour, 1 cup of milk. Pour these gradually through a sieve into the boiling soup; add salt and pepper.

Mrs. Walter Moffat.

VELVET SOUP.

1 quart of any kind of good stock; 1 cup of cream. Season to taste. Pour boiling hot on the beaten yolks of 4 eggs mixed with $\frac{1}{2}$ cup of cream. Reheat, and serve as soon as it reaches a boiling point.

Serve in cups like bouillon.

Mrs. Walter Moffat.

MUSHROOM SOUP.

1 quart of chicken broth, 1 can of mushrooms. Chop fine and cook in broth fifteen minutes. Heat 3 cups of milk and 1 of cream. Melt together 4 tablespoonfuls of

butter and 4 of flour. Cook until smooth, then add hot mushrooms and broth.

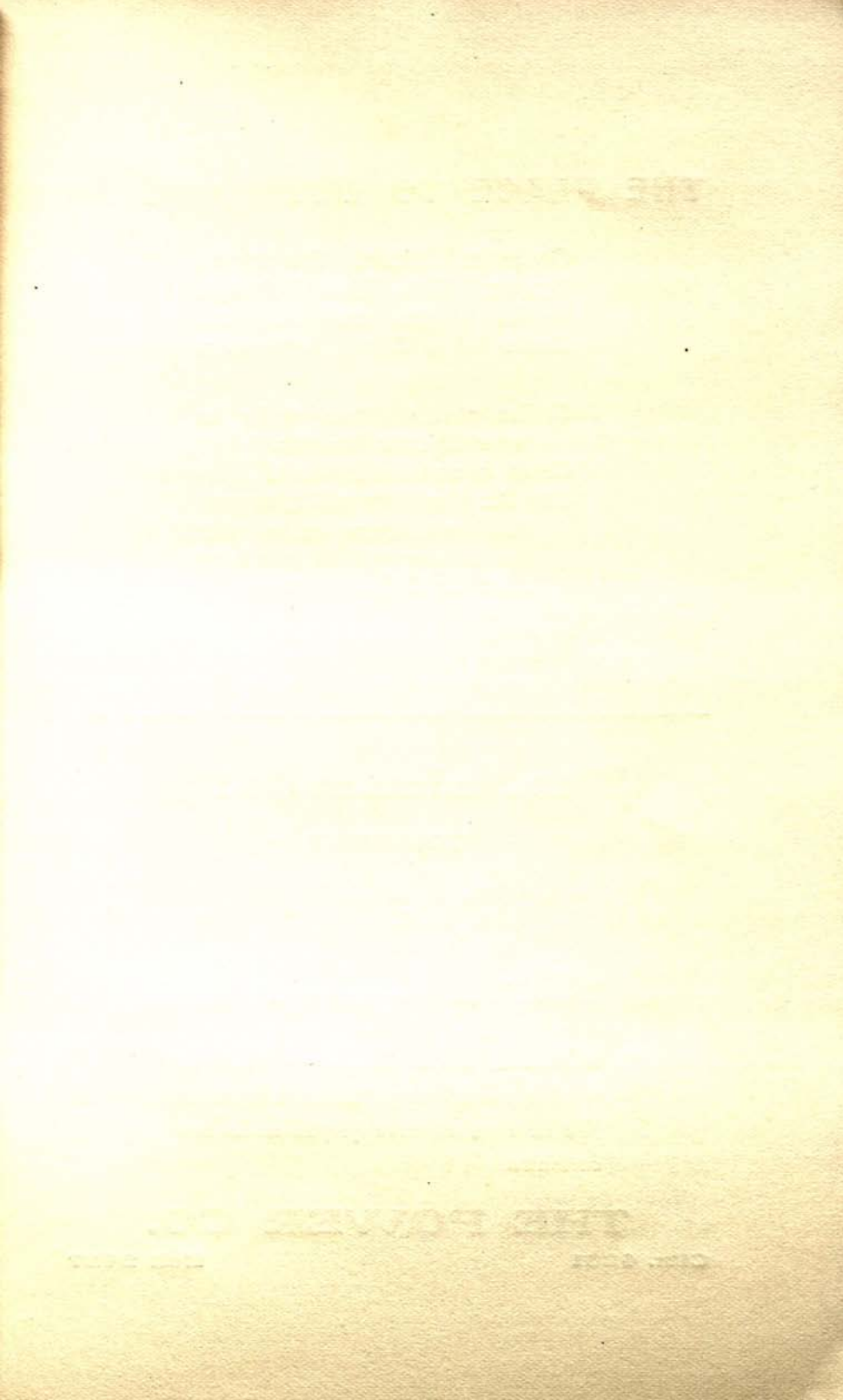
Add a tablespoon of whipped cream at serving, if desired.

Mrs. H. F. Walch.

POTATO SOUP.

3 potatoes, 1 pint of sweet milk, 1 teaspoon of chopped onion, 1 stalk celery, 1 teaspoon flour, 1 tablespoon of butter. When potatoes are done, strain and mash them.

When a richer soup is wanted, use a quart of milk and two eggs after taking it from the fire.



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PART II

FISH

*“From ocean and lake, from rivers and brook,
We swim at thy bidding, oh capable cook.”*

OYSTER COCKTAIL.

1 pint oysters, 2 tablespoons lemon juice, 2 tablespoons horseradish, 2 tablespoons vinegar, 4 tablespoons catsup. (For about eight persons.)

Mrs. Eugene C. Goodrich.

OYSTER COCKTAIL.

1 pint standard oysters, 2 tablespoons horseradish, 2 tablespoons vinegar, 2 tablespoons lemon juice, 4 tablespoons oyster cocktail catsup. This serves eight.

When sauce is made, mix with oysters.

Mrs. Alfred J. Brown.

OYSTER FILLING FOR PATTIES.

For 1 dozen oysters: 1 tablespoon butter, 1 tablespoon flour, 1 cup milk or cream, yolk of 2 eggs, dash of red pepper, salt and dash of mace. Scald oysters in their liquor; drain and cut each into four pieces with a silver knife.

Put butter into saucepan and when melted, add flour; cook, but not brown; then add milk or cream, and stir until smooth. Add seasoning and remove from fire. When a little cool, add beaten yolks, stirring vigorously. Place again on fire and stir until it thickens; then add the oysters.

The filling should be soft and creamy. Heat patty cases before filling. Mrs. J. W. Wallace.

DEVILED LOBSTER.

1 can lobster, 1 tablespoon butter, $\frac{1}{2}$ tablespoon mustard, $\frac{2}{3}$ pint cream, 2 small tablespoons flour, little red pepper, and salt if necessary. Drain lobster and mix with cream dressing; put in baking dish; cover with bread crumbs and bits of butter.

Bake twenty minutes.

Mrs. D. Wolf.

DEVILED CRAB.

1 can crab; cut fine with cream sauce; $1\frac{1}{2}$ cups milk, 1 cup cream, butter size of an egg, thicken with flour; season with salt and red pepper. When taken from fire beat in yolk of 1 egg.

Mix sauce, crab, and 2 large boiled eggs chopped fine. Place in shells, cover with bread crumbs, and butter, and brown in the oven.

Mrs. Wallace.

SALMON BALLS.

1 can salmon picked fine; mix with 1 cup bread or cracker crumbs; 1 egg and milk enough to moisten; season with a little chopped parsley; salt and pepper.

Shape into balls and fry in butter.

Mrs. Claude Wykes.

CREAMED SALMON.

1 small can of salmon; $\frac{1}{2}$ cup powdered crackers, 2 beaten eggs, salt and pepper; small piece of butter, 3 tablespoons milk.

Grate one hard boiled egg on the top before serving. Steam thirty-five minutes.

Mrs. L. F. Nash.

SALMON LOAF.

1 can salmon, $\frac{1}{2}$ cup cracker or bread crumbs, 2 eggs; salt and pepper to taste. Steam one hour and serve with white sauce.

Do not use the oil in the salmon and remove all bone and skin.

WHITE SAUCE: 2 tablespoons butter, 2 tablespoons flour, 1 cup milk, and salt and pepper. Cook until slightly thickened.

Mrs. Claude M. Hurd.

SALMON CROQUETTES.

1 can salmon, 1 cup mashed potatoes, 2 eggs, 1 dozen crackers rolled fine; dip in beaten egg, roll in cracker crumbs and fry in hot lard or butter.

Mrs. W. J. Wallace.

SALMON LOAF.

To 1 can salmon, use 1 cup bread crumbs, 3 eggs well beaten, 4 teaspoons melted butter, salt and pepper, 2 teaspoons milk; salmon chopped fine. Put into buttered dish; steam 1 hour.

SAUCE—3 cups milk, 3 eggs and salt; add juice of 1 lemon and parsley. Made into custard.

Mrs. C. J. Van Etten.

TURBOT A LA CREME.

1 pint milk, 1 pint cream, 4 tablespoons flour; 1 cup bread crumbs, 4 pounds whitefish or trout. Boil fish, shred and remove bones; let milk and cream with 1 onion come to a boil. Then stir in flour, salt and pepper. Remove the onion after it has boiled.

Butter a dish and put in first a layer of sauce, then one of fish, etc.

Finish with sauce, and sprinkle with bread crumbs. Bake one hour.

Mrs. C. J. Van Etten.

FISH TURBOT.

Steam until tender, 1½ pounds white fish; remove bones and shred fine; season with salt and pepper. Butter a baking dish and add a layer of fish and then one of

sauce, until full. Cover top with bread crumbs and a little butter.

SAUCE—2 tablespoons butter; $2\frac{1}{2}$ tablespoons flour, 1 pint milk, $\frac{1}{4}$ small onion, a little parsley, chopped fine. When cool add 2 well beaten eggs.

Elizabeth A. Mowatt.

FISH SOUFFLE.

Wrap fish in cloth (trout or white fish). Drop into slightly salted boiling water. Boil fifteen or twenty minutes. Remove and take out bones. Pick fine.

DRESSING—1 pint milk, 1 tablespoon butter, 1 tablespoon flour, yolk of 2 eggs, pinch of salt. When thick, let cool and mix thoroughly with fish, and bake.

Mrs. W. J. Wallace.

FISH PUDDING.

$1\frac{1}{2}$ pounds of halibut, chopped fine; $\frac{3}{4}$ cup cream, whipped stiff; whites of 5 eggs; salt and pepper to taste; put in greased mould and steam three-quarters of an hour.

This is nice served with cucumber sauce or tartar sauce.

Mrs. Wm. H. Gay.

FISH TURBOT.

Steam white fish till tender (about $1\frac{1}{2}$ pounds); remove bones and skin; flake fish, sprinkle with salt and pepper.

WHITE SAUCE—1 pint milk, 3 tablespoons butter, salt and pepper. When cool add 2 beaten eggs, 1 teaspoon minced onion, 1 teaspoon minced parsley.

Put together and bake till brown. (Canned salmon or left-over fish may be used.)

Mrs. W. J. Wallace.

BOILED TROUT WITH LEMON SAUCE.

3 pounds trout boiled in 2 quarts water, into which

has been placed 1 lemon sliced, 1 onion, a few whole peppers, celery cut fine. When fish is tender, make

SAUCE of 2 cups of liquor, in which fish boiled; juice $\frac{1}{2}$ lemon; thicken with corn starch; remove from fire and stir into well beaten yolks of 3 eggs.

Place fish on platter, cover with the sauce; garnish with slices of lemon and parsley, and serve immediately.

Mrs. D. Wolf.

BOILED FISH WITH EGG SAUCE.

Rub the fish with lemon inside and out. To 4 quarts of boiling water, add $\frac{1}{2}$ small cup salt, $\frac{1}{2}$ cup vinegar. Boil gently, allowing six to eight minutes for each pound of fish. Serve with—

EGG SAUCE— $\frac{1}{4}$ pound butter, cut up and mix with 2 teaspoons flour; when thoroughly mixed, put into a sauce pan and add 4 tablespoons cold water. Set over slow fire and stir continually one way. When butter is melted and begins to simmer, let it rest until it boils up; add to drawn butter, 3 hard boiled eggs, cut fine, salt, pepper, minced onion, 1 teaspoon, parsley. This is very nice with leg of mutton.

Mrs. W. J. Wallace.

FISH CHOWDER.

$\frac{1}{2}$ pound salt pork, $2\frac{1}{2}$ pounds fish, 6 potatoes, 4 onions, bread crumbs, 1 quart milk; cut pork in small pieces and put in large pot and fry. In the fat, put layer of fish, cut into small pieces, a layer of sliced potatoes, 1 of onions; cover with bread crumbs, small pieces of butter; season each layer with a little salt and pepper. Proceed in this way until all ingredients are used.

Cover with milk, and boil about forty minutes and serve very hot.

Mrs. W. J. Wallace.

SAUCE FOR FISH.

$\frac{1}{2}$ cup olive oil, 5 tablespoons vinegar, $\frac{1}{2}$ teaspoon

powdered sugar, 1 teaspoon salt, 2 red peppers, chopped fine; 3 green peppers, chopped fine; $\frac{1}{2}$ small Bermuda onion, chopped fine. Mix thoroughly, and let stand an hour before using. Mrs. W. J. Wallace.

TARTAR SAUCE FOR FISH.

To 1 beaten egg, add $\frac{1}{4}$ cup boiling water, 1 teaspoon butter, juice of 1 lemon, and a few pieces of the rind, cut very thin. Add to this mixture, a little chopped parsley, onion, and red or green pepper. Season with salt and pepper. Mrs. Wm. N. Rowe.

CREAMED SALMON.

1 can salmon, flaked.

Make a dressing of salmon juice, juice of 1 lemon, 1 beaten egg, $1\frac{1}{2}$ cups cream sauce (quite thick), salt and pepper.

Sprinkle bread crumbs on top and bake in ramikins.

Mrs. Louis A. Cornelius.

CUCUMBER SAUCE FOR FISH.

$\frac{1}{2}$ cup mayonnaise dressing; add alternately olive oil and lemon juice until of the right creamy consistency; season with salt and cayenne, and just before serving, add a cucumber which has been pared and cut in $\frac{1}{2}$ -inch dice.

Mrs. Louis A. Cornelius.

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PART III

ENTREES

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

ASTOR HOUSE LOBSTER A LA NEWBERG.

Boil lobster and when cold cut in small pieces; heat a tablespoon of butter, put lobster in hot spider, add the butter, a dash of red pepper, pinch of salt, yolks of 3 eggs, well beaten; half a glass of cream, well beaten; beat these together.

Have plates and platter hot; just before serving stir in cream and eggs; do not let it boil, only simmer. Lastly a sherry glass full of sherry.

Do not let it cook after the wine is added. This can be made in chafing dish.

Mrs. Chas. H. Cox.

BAKED BANANAS.

Place in a baking dish 6 or 8 peeled bananas; add 1 cup of granulated sugar and $\frac{1}{2}$ a cup of vinegar diluted with water; bake in a slow oven about two hours, or until a rich red brown. Baste occasionally.

Mrs. J. A. Gonzalez.

LOBSTER SANDWICHES.

1 cup of chopped lobster meat mixed with mayonnaise as for salad. Put this between thin slices of tender, soft buttered bread, with a lettuce leaf on each side.

Mrs. J. A. Gonzalez.

SHRIMPS WITH TOMATO SAUCE.

Melt 1 tablespoon of butter in frying pan; add a table-

spoon of minced onion and 1 tablespoon of flour, 1 cup of tomatoes, a pinch of sugar, mace, clove, a sprig of parsley, bay leaf, paprika and salt to taste.

Let come to a boil, strain and keep hot. Then brown 1 can of shrimps with 1 tablespoon of butter.

When done, serve on hot tender toast and pour the sauce over. Mrs. J. A. Ganzalez.

STUFFED TOMATOES.

6 large, firm tomatoes. Scoop out the inside, to which add the juice and pulp to cold chopped meat of any kind or sausage; $\frac{1}{2}$ cup of bread crumbs, half of a green pepper, 1 tablespoon of onion, a pinch of sugar, mace, salt to taste, butter, the size of an egg. Fill tomatoes with this mixture, cover with the piece removed from the top; put in a pan; cook half to three-quarters of an hour in moderately hot oven. Garnish and serve on chop tray.

Green peppers, when in season, are fine baked with this same filling. Mrs. J. A. Gonzalez.

JELLIED CHICKEN.

Boil very slowly a large fowl until meat is about to fall from the bones. When half-done season to taste with salt, paprika and bay leaf. While warm, remove bones and skin. When chilled, cut the meat with scissors into dice. Skim liquor, add a tablespoon of lemon juice, 1 teaspoon of gelatine, which has been dissolved in a little of the liquor. Then add all the liquor to the chicken about 3 cupfuls.

Place slices of hard boiled eggs into individual moulds. Then fill the moulds with chicken mixture. Serve with tartar sauce. Mrs. J. A. Gonzalez.

MRS. CROSBY'S SPAGHETTI AND CHEESE WITH TOMATOES.

Cook about $\frac{1}{4}$ of a box of spaghetti in salted boiling

water until tender, about fifteen or twenty minutes. Place in a saucepan a pint of tomatoes, a medium sized onion, sliced thin, a $\frac{1}{4}$ of a cup of finely diced raw bacon, and a $\frac{1}{4}$ of a teaspoon of soda. Let this cook while the spaghetti is cooking. When done pour over the spaghetti, adding 1 tablespoon of butter, a $\frac{1}{2}$ cup of cheese and salt and pepper to taste.

Amounts given, serve six.

Mrs. Julia E. Robinson.

OYSTERS A LA MUSHROOM.

Cut the plump ends from the oysters and set aside; fry the other parts in butter until they are well browned, then in the pan make a milk gravy seasoned with celery, parsley and onion cut very fine; salt, pepper and a little sage.

Cook well, then add the rest of the oysters, and when they have curled, serve on toast.

Mrs. J. A. Whitworth.

CREAMED SHRIMPS WITH PEAS.

Melt 4 tablespoons butter, add 3 tablespoons flour mixed with $\frac{1}{2}$ teaspoon salt, $\frac{1}{8}$ teaspoon pepper; then pour on gradually while stirring constantly $1\frac{1}{2}$ cups milk.

As soon as sauce thickens add 1 cup shrimps broken in pieces and 1 cup canned peas drained from their liquor, and thoroughly rinsed in cold water.

Mrs. H. E. Marsden.

BAKED BANANAS.

Peel 6 or 8 bananas; place in a baking dish; cover with 1 cup of sugar, $\frac{1}{2}$ cup of vinegar, diluted with water. Bake in slow oven about two hours or until a dark red brown.

Mrs. J. A. Gonzalez.

LOBSTER A LA NEWBERG.

Put a can of lobster or 1 boiled lobster in a saucepan, with butter the size of an egg; stir until butter is melted and lobster heated through.

Mix a wine glass of sherry with 1 pint of heavy cream and yolks of 2 eggs; pour over lobster; cook until thick as cream. Season to taste.

Mrs. J. A. Gonzalez.

CREAMED MUSHROOMS OR SWEET BREADS.

1 can mushrooms, 1 pint of milk, melt 1 tablespoon butter and 1 tablespoon flour together. Thicken milk with it. $\frac{1}{2}$ teaspoon salt and little pepper; cook until thick, and put in mushrooms, cut up. Cook a little and serve on toast.

May Merrill.

CHEESE FONDU.

1 cup dry bread crumbs, 2 cups rich sweet milk, 3 eggs, whipped light, 1 tablespoon melted butter, $\frac{1}{2}$ pound grated cheese, $\frac{1}{2}$ teaspoon pepper, 1 teaspoon salt. Put in a baking dish, spread dry crumbs over the top. Bake in quick oven to a delicate brown; serve immediately.

Mrs. Wernicke.

SPAGHETTI.

Mix thoroughly the following: 1 package sweet marjoram, 1 package thyme, 5 cents worth summer savory.

The recipe: 1 quart tomatoes, 1 pound sausage, bulk; 1 large onion, $\frac{1}{2}$ package spaghetti, 1 dessert spoon mixed spices, 4 small dried red peppers.

Cook the spaghetti in salt water, ten minutes; at the same time boil the tomatoes, onion, and sausage together; add the spices and peppers and, last of all, the spaghetti.

Mix all together and bake to brown.

Mrs. Chas. E. Ward.

KAZE KUCHEN.

Prepare a rich pie crust and cover a moderately deep, square cake tin with same; then brush over with the white of an egg.

FILLING.—Mix 1 cup of sugar with 5 yolks of eggs, very smoothly. Also mix $\frac{1}{2}$ pint cream with $\frac{2}{3}$ pound of bulk cottage cheese, when well mixed, adding rind of lemon; then add the sugar and yolks mixture, and the beaten whites of the 5 eggs.

Then cover pie crust with this mixture, and bake in a moderate oven for forty minutes.

Mrs. Henry Houseman.

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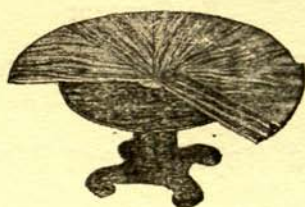
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PART IV

MEATS

*“The turnpike road to people’s hearts, I find,
Lies through their mouths, or I mistake mankind.”*

VEAL BIRDS.

Slices of veal from the loin, cut about $\frac{3}{4}$ -inch thick; wipe, remove bones, skin and fat; trim into pieces $2\frac{1}{2}$ by 4 inches; chop the trimmings fine with 1 square inch of salt pork for each bird. Add half as much cracker crumbs as meat. Season highly with salt, pepper, thyme, lemon, cayenne, and onion. Moisten with one egg, and a little hot water.

Spread the mixture on each slice, nearly to the edge; roll up tightly and tie or fasten with skewers or make a pocket and put in the mixture; then the skewer. Dredge with salt, pepper and flour.

Fry them slowly in hot butter till a golden brown, but not dark or burned. Then steam one hour. Half cover with cream and simmer a few minutes. Remove the strings and serve on toast, pouring the cream over them, and garnishing with points of toast and lemon.

If the veal is tough, dip in olive oil before spreading with the stuffing. Angie S. Buchanan.

BOILED HAM.

Have bone removed from the ham; cover with cold water and let it boil gently until done thoroughly; cut off strings and thick brown skin. Place in roaster, after

rubbing it all over with brown sugar and bread crumbs; a little dry mustard and sticking full of cloves.

Bake about half an hour.

Mrs. L. F. Nash.

WINE-COOKED FRESH HAM.

(Xmas dinner, in some parts of Sweden.)

Trim the ham so it is round; take equal parts of salt, sugar, white pepper and ginger, and rub in the ham. Let it lay over night. In the morning put the ham in $\frac{2}{3}$ wine (Rhinewine, Maderia or good Marsala) and $\frac{1}{3}$ water, cooking slowly four to five hours in air-tight kettle. When cooked, take off the rind and put blotting paper around to draw the fat out.

Whip the white of an egg with a little sugar and dry mustard and spread all over the ham. Roll it in crumbs of rusks and put in the oven to brown. Strain the broth for gravy and thicken.

Serve with mushrooms.

Mrs. Alfred Wikstrom.

ROAST GOOSE.

Wash, rinse, and wipe thoroughly, adding a little soda to one of the waters; allow fifteen minutes to the pound for cooking. Roast with a little water in the pan, and when goose is about half done, pour off all the oil and dredge goose with flour. Fill with dressing, made as follows: 2 teacups bread crumbs, 2 teacups hot mashed potatoes, 1 minced onion, 1 teaspoon salt, $\frac{1}{2}$ teaspoon pepper, 1 teaspoon sage, 3 tablespoons butter, 1 egg.

Mrs. J. A. McPherson.

SPANISH STEAK.

To 1 slice round steak, add 1 can mushrooms, 2 onions, 1 red pepper. Cut steak in pieces suitable to serve; roll each piece in flour and place in pan with just enough butter or fryings to brown; have mushrooms, onions and

pepper sliced and browning (without flour) in another pan. After which add together and pour hot water over and let cook slowly nearly two hours.

When necessary to add more water, sprinkle on more flour; keeping the gravy thickened nicely for serving.

Serve on platter with gravy poured over.

Mrs. J. A. McPherson.

MEAT OMELET.

Cut up 2 cups of cold meat rather fine (meat chopper preferred), put in small spider and barely cover with water. Salt lightly, and add about a tablespoon of butter. Simmer on top of the stove until water is about evaporated. Then take from stove and pour over the top 2 or 3 well beaten eggs with 1 tablespoon of milk to each egg.

Several left-over yolks could be used with 1 white.

Onion juice or celery salt can be used, if wished, for flavor.

Place spider in hot oven until top of omlet is a golden brown. Then cut out in pie-shaped pieces and serve on a hot platter.

L. M. Fitch.

ESCALLOPED VEAL.

3 pounds lean veal, $\frac{1}{2}$ pint cream or milk, 1 pint bread crumbs, 1 tablespoon butter, if cream is used, or 3, if milk; salt and pepper and grating of nutmeg; 1 tablespoon of flour. Meat should be hashed or chopped.

Use water that veal is cooked in and let come to a boil; then stir in cream or milk with flour. Bake in shells or large dish. Sprinkle crumbs over top and bake fifteen minutes. Serve very hot.

This quantity will fill 12 shells or one large dish. Oysters may be used instead of veal.

Mrs. Wm. Winegar.

VEAL LOAF.

1 $\frac{3}{4}$ pounds veal, 1 teaspoon salt, $\frac{1}{2}$ teaspoon pepper, 4 tablespoons rolled crackers, 3 tablespoons milk, 1 egg, butter size of egg. Make in loaf and bake.

Mrs. Alfred J. Brown.

VEAL CROQUETTES.

Mince a coffee cup of cold veal in a chopping bowl, adding a little cold ham and 2 or 3 slices of onion, a pinch of mace, powdered parsley and pepper; some salt.

Let a pint of milk or cream come to the boiling point; then add a tablespoon of cold butter, then the above mixture.

Beat up 2 eggs and mix with a teaspoon of cornstarch or flour; add to the rest; cook it all about ten minutes, stirring with care.

Remove from the fire and spread it on a platter; roll it into balls; when cooled, flatten each; dip them in egg and bread crumbs; fry in a wire basket dipped in hot lard.

Mrs. J. A. S. Verdier.

BROILED MUTTON CHOPS.

Loin of mutton, pepper and salt, a small piece of butter. Cut the chops from a tenderloin of mutton, remove a portion of the fat and trim them into a nice shape, slightly beat, and level them. Place the gridiron over a bright, clean fire; turn them, and in about eight minutes they will be done.

Season with pepper and salt; dish them on a very hot dish; rub a small piece of butter on each chop. Serve very hot, and expeditiously.

Nice with tomato sauce poured over them.

Mrs. J. A. S. Verdier.

SAUSAGE LOAF.

3 pounds bulk sausage, 1 cup bread crumbs (very dry and very fine), 1 grated nutmeg, 3 eggs, 1 cup milk (water can be used.) Bake about an hour in a moderate oven.

$\frac{1}{3}$ veal may be used if preferred.

Annie C. Thompson.

BEEF LOAF.

2 pounds beef (Hamburg) $\frac{1}{2}$ pound fresh ham pork, $\frac{1}{2}$ cup butter, 2 cups bread crumbs, 2 or 3 cups milk, 1 teaspoon curry powder, $\frac{1}{4}$ teaspoon pepper, 2 teaspoons salt. Bake one and one-half hours, basting often.

Mrs. E. C. Goodrich.

BEEF LOAF.

1 $\frac{1}{4}$ pounds chopped beef, $\frac{1}{8}$ pound pork, 2 tablespoons chopped parsley, 2 tablespoons lemon juice, also grated rind, 2 level teaspoons salt, dash of pepper, 1 $\frac{1}{2}$ tablespoons bread crumbs, a small amount of grated onion, 1 egg. Bake one hour, basting with a little butter in $\frac{1}{2}$ cup of water.

Mrs. D. H. Brown.

BEEF LOAF.

3 pounds lean, raw beef and $\frac{1}{2}$ pound fat salt pork, chopped together; 6 crackers, rolled fine; 1 tablespoon butter, 1 tablespoon salt, 1 tablespoon pepper, 2 eggs.

Mix thoroughly and pack in deep tin; cover with bits of butter and sprinkle fine cracker crumbs over top. Cover with another tin and bake one and one-half hours. Uncover and brown top. When taken from oven, pour off juice.

Mrs. W. J. Miller.

ENGLISH ROAST BEEF.

9-pound rib roast with ribs left in. Place in dripping pan with fat side down, and bake in rather slow oven

three-quarters of an hour. Then pare potatoes of uniform size and dry them. Place potatoes under roast, and, when brown on one side, turn.

When roast is done dash with little hot water.

Mrs. Alfred J. Brown.

YORKSHIRE PUDDING.

When roasting piece of beef, set it upon a rack so juice will drop in the pan below. Three-quarters of an hour before it is done, mix up the following and pour in the pan under the meat:

1 pint milk, 4 eggs, beaten very light; pinch of salt, 1 cup flour. Cut in pieces and serve with the roast.

Mrs. Mary E. Warren.

CORNED BEEF.

Allow three-quarters of an hour to the pound; boil until sufficiently done. Let cool in water in which it has boiled, as meat retains juice better.

Mrs. J. A. McPherson.

HAM.

Cover ham with cold water; boil three hours, then remove skin, and bake one hour. Baste often with a dressing made of 1 cup vinegar and 1 tablespoon mustard. After it has baked one hour, stick with cloves, cover with brown sugar, and bake one hour longer.

Mrs. J. A. McPherson.

VEAL BIRDS.

1 pound veal steak, 1 inch thick; cut meat in small pieces and wrap each piece with small piece of bacon, held together with toothpicks; roll in flour and brown in butter. Then pour hot water over the whole and let cook slowly for one hour.

This will serve four persons nicely.

Mrs. J. A. McPherson.

CREAM CHICKEN.

1 large chicken, cut fine, boiled with a little salt pork; $1\frac{1}{2}$ sweet bread, 1 can of mushrooms, cut the same as chicken, $\frac{1}{2}$ pint of milk, 1 pint of cream, 2 tablespoons of flour, 2 tablespoons butter.

Season to taste. Put cream and cracker crumbs on top and bake one hour. Mrs. Ford Hughes.

CREAMED CHICKEN.

9 pounds chicken (cooked tender, dice when cool); 2 pounds veal, $\frac{1}{2}$ pound sweetbreads, 1 can button mushrooms, 2 quarts milk, 1 pint cream, $\frac{3}{4}$ cup butter, 8 small tablespoons flour, $\frac{1}{2}$ onion, plenty salt and pepper, 1 pint chicken stock.

Mrs. Bertha T. Luton.

CHICKEN A LA TOASTIES.

White meat of one chicken, 1 can mushrooms, 3 cups of milk, 1 cup cream, $\frac{1}{2}$ cup butter, $\frac{1}{4}$ cup parsley, chopped fine, $\frac{1}{2}$ green pepper, chopped fine; 1 tablespoon of flour, 1 pint of stuffed olives.

Heat milk and cream in double boiler; cream butter and flour together; add to the hot milk, salt and pepper to taste; then add chicken, cut up in small pieces; then the green pepper and parsley; last add the mushrooms after draining all the liquor off.

Cut bread in round or any fancy shapes desired; when ready to serve, place the toast on plate and cover with the chicken. Garnish lightly with the stuffed olives, chopped very fine. Viola Crow.

FRIED CHICKEN.

(Southern Style.)

Cut in pieces for serving, 2 young chickens. Plunge in cold water; drain, but do not wipe. Sprinkle with salt and pepper and coat thickly with flour, having as much

flour adhere to chicken as possible; cover with sweet cream.

Bake with the cover on the roaster until tender; then uncover and brown. Very fine.

Mrs. Thos. Strahan.

BEEF LOAF.

1½ pounds ground beef; ½ pound salt pork, ground with beef, 1 teaspoon thyme or summer savory, 1 teaspoon salt, ¼ teaspoon pepper, 1 egg, 1 cup bread or cracker crumbs.

Knead well, all together, and press into a pan. Bake half an hour, basting with butter and water. Serve with tomato sauce, hot or cold.

Mrs. Thos. Strahan.

IRISH STEW.

Take the "last of the roast," cut in small pieces; add diced or sliced raw potatoes, onions, a can of tomatoes, and water. Season with salt and pepper.

Cook all together until potatoes and onions are done.

Mrs. F. M. Davis.

TO COOK VEAL STEAK.

Put in spider with enough boiling water to cover; cook until water is boiled away. Then brown in butter.

Mrs. L. F. Nash.

BRAISED BEEF OR VEAL.

Put into a kettle, a small piece of butter and a sliced onion; brown. Put in 3 pounds meat, sear quickly and brown. Add 1 pint water and 2 sliced onions. Cook slowly, adding water for gravy, gradually.

When nearly done, season with salt and pepper; thicken and strain gravy, adding ½ cup peas and diced carrots, and turn over meat.

Mrs. F. M. Davis.

BREAST OF LAMB.

Few people are aware that breast of lamb can be prepared to take the place of chops, is much cheaper, and, I think, delicious.

Cut in square or diamond shape, pieces suitable size to serve. Boil in very little water until the bones can easily be removed, and those pieces that are too thick can be split. Season well, roll in crumbs, and fry a light brown. Garnish with fried potatoes and parsley. A very nice luncheon meat.

Mrs. D. H. Waters.



PART V

VEGETABLES

“The common growth of Mother Earth suffices me.”

VEGETABLES CURE MANY ILLS

Why go to the doctor when all the medicine you need is in the vegetable bin? Here are a few natural remedies:

Watercress is an excellent blood purifier.

Lettuce has a soothing effect on the nerves, and is excellent for sufferers from insomnia.

Tomatoes are good for a torpid liver, but should be avoided by gouty people.

Celery is a nerve tonic; onions also.

Spinach has great aperient qualities, and is far better than medicine.

Beets are fattening and good for people who want to put on flesh.

Parsnips possess the same virtues as sarsaparilla.

Cranberries correct the liver.

Bananas are beneficial to sufferers from chest complaints.

The juice of a lemon is excellent for sore throat, but should not be swallowed, but used as a gargle.

Carrots are excellent for gout.

Boiled cauliflower with mayonnaise makes a fine salad.

CUCUMBER JELLY.

(Delicious with Cold Meats.)

Pare the cucumbers and scrape fine enough of the pulp to fill 2 teacups. Stir into this salt and pepper to taste, and the juice of a lemon. Dissolve $\frac{3}{4}$ ounce of gelatine, $\frac{1}{2}$ cup of water; stir this thoroughly into pulp and pour into a mould.

Serve cold.

Mrs. F. M. Davis.

SPINACH.

$\frac{1}{2}$ peck spinach; clean and boil twenty minutes in plenty of salted water. Drain, chop fine, put in stew pan over fire, with large lump butter, pinch of sugar, salt, pepper, and little nutmeg. Beat until smooth. Place on flat dish, and put 4 poached eggs on top.

Mrs. Wm. S. Rowe.

CAULIFLOWER.

Plunge a head of cauliflower in salt water several times to remove any insect. Boil until tender—about forty minutes—in salt water. Drain on sieve. Place in buttered baking dish.

Melt piece of butter size of an egg, and add to it 1 tablespoon flour; stir on the fire one minute and add 1 gill milk, a quantity of grated cheese, salt and pepper, and stir until it boils.

Pour this sauce over cauliflower, and sprinkle over it a few brown bread crumbs. Set in moderate oven for a few moments to bake.

Mrs. Wm. S. Rowe.

BEANS BAKED WITHOUT PORK.

Parboil beans, bake in water until nearly dry, cover with milk, add about $\frac{1}{4}$ cup of butter, and bake again.

Mrs. D. S. Sinclair.

TOMATO.

Scald 4 tomatoes and peel off skins. Cut up in pan with 1 onion. Boil forty-five minutes. Add salt, pepper, butter size of an egg, and a tablespoon of flour dissolved in cold water.

Boil two minutes.

Mrs. Wm. S. Rowe.

BAKED CABBAGE.

Shred and parboil cabbage, and drain. Put a layer of cabbage in a baking dish. Add butter, pepper and salt; then another layer of cabbage until dish is filled. Almost cover with milk and bake about one-half hour.

Mrs. E. C. Goodrich.

ASPARAGUS.

A nice way to prepare asparagus is to wash tips free from sand or grit, and with thin bladed knife peel off tough skin, holding asparagus in the left hand and with tips down. Tie in bunches and throw into cold water. Boil about twenty minutes, and serve on toast with melted butter while very hot.

Mrs. E. C. Goodrich.

BOILED CAULIFLOWER.

Remove the outer leaves and cut off the stem close to the flower. Wash thoroughly in cold water, and soak in cold salted water, top downward, for one hour, allowing 1 tablespoon of salt to one gallon water. Then tie it in a piece of muslin or cheesecloth to keep it whole, and cook in slightly salted boiling water until tender, keeping it closely covered.

Remove from water, remove cloth, place in round dish with flower up, pour cream sauce over it, and serve at once.

Mrs. Frank Harvey.

STUFFED GREEN PEPPERS.

Cut off the stem end of 6 large peppers; remove the seeds and let stand in water one hour. Put into a deep pan with salted water and boil fifteen minutes. Chop 2 onions and simmer in 1 large tablespoon of butter. Take 3 or 4 slices of buttered toast, 3 ripe, or 1 cup of canned tomatoes; chop together; add the cooked onions; 1 salt spoon of salt. Stuff the peppers; cover with cracker crumbs; pour over a little melted butter.

Bake one-half hour. Toasting the bread makes the dressing much lighter. Drain peppers thoroughly before filling.

Mrs. E. H. Foote.

GLAZED SWEET POTATOES.

Wash and pare 6 medium-size potatoes. Cook fifteen minutes in salted water. Drain, cut in halves lengthwise, and put in buttered pan.

Make a syrup of $\frac{1}{2}$ cup of sugar, 4 tablespoons water, and 1 tablespoon butter; boil three minutes.

Brush potatoes with syrup and bake twenty minutes, basting with the remaining syrup.

Mrs. E. H. Foote.

ASPARAGUS.

After cleaning asparagus, tie in bunches of 6 or 8, and boil in salted water until tender.

Make a sauce of good size piece of butter, rubbed with a heaping teaspoon of flour, add some of the water in which the asparagus was boiled until of the proper consistency.

Lay each bunch of asparagus on a square of buttered toast, remove strings, pour over sauce, and grate a little nutmeg over the whole.

Mrs. J. A. Westerhoff.

BOILED TURNIPS.

Pare turnips; cut in slices and then in strips, forming

cubes. Put on the fire with plenty of cold water; when this comes to a boil, drain off water and put on boiling water, adding a little salt. Boil until tender, then drain off water, and add some cream or milk, a piece of butter, $\frac{1}{2}$ teaspoon sugar, and a little grated nutmeg. (Using pepper if nutmeg is not liked.)

Draw to the back of the range, and let stew up gently for a few minutes. Mrs. J. A. Westerhoff.

GLAZED SWEET POTATOES.

1 dozen medium size sweet potatoes. Steam until tender, remove jackets, cut in two lengthwise. Lay in buttered baking dish. Pour over the following:

SAUCE.—2 tablespoons melted butter, 2 cups brown sugar; cook until it smokes, add 2 tablespoons boiling water.

Bake forty minutes. Mrs. Victor M. Tuthill.

BAKED BANANAS.

Peel 12 bananas, and put in shallow pan. Baste frequently with the following: 3 tablespoons sugar, 2 of lemon juice, 2 (level) of butter, 1 of water, 3 of wine. Let this mixture become warm to melt the butter.

Bake in slow oven for thirty-five minutes (covered for twenty minutes). Mrs. R. W. Corson.

BAKED EGG PLANT.

Wash the egg plant, put in a kettle, cover with boiling water, and boil until tender (about a half hour); then take it out carefully, cut it in half, and scoop out the soft portion, leaving the skin unbroken.

Mash the egg plant fine, add to it a large tablespoon butter, salt, and pepper to taste. Mix well, and put back into the skin.

Sprinkle the top lightly with bread crumbs, and put in the oven to brown. Mrs. Guy V. Thompson.

BAKED BANANAS—No. 1.

Remove skins from 6 bananas, and cut in halves lengthwise. Put in a shallow granite pan or on an old platter.

Mix 2 tablespoons melted butter, $\frac{1}{3}$ cup sugar, and 2 tablespoons lemon juice. Baste bananas with $\frac{1}{2}$ the mixture.

Bake twenty minutes in a slow oven, basting during baking with remaining mixture.

Mrs. Charles Grinnell.

BAKED BANANAS—No. 2.

Arrange bananas in a shallow pan, cover and bake until skins become dark in color. Remove from skins, and serve hot, sprinkled with powdered sugar.

Mrs. Charles Grinnell.

SAUTED BANANAS.

Remove skins from bananas, cut in halves lengthwise, and again cut in halves crosswise. Dredge with flour, and saute with clarified butter. Drain and sprinkle with powdered sugar.

Mrs. Charles Grinnell.

RED CABBAGE.

Shred a medium size red cabbage, put it on the stove with sufficient water to cover, and let boil three hours. After it has boiled $\frac{1}{2}$ hour, add 2 or 3 sour apples cut in cubes. Drain half an hour before serving; season with 1 cup vinegar, 1 even dessert spoon salt, sugar, butter; $\frac{1}{2}$ dessert spoon ground cloves, a pinch of ground black pepper. Let simmer until ready to serve.

Mrs. J. A. Verdier.

SCALLOPED SWEET POTATOES.

Slice sweet potatoes, and put in baking dish; sprinkle over each layer a little flour, pepper, salt and butter. Pour in $\frac{1}{2}$ cup water. Bake one-half hour. Uncover and brown.

Mrs. Kate Tibbs.

POTATOES BAKED IN HALF SHELL.

Select 6 medium size potatoes and bake. Remove from oven, cut through center of each and scoop out inside. Mash, add 2 tablespoons butter, salt, pepper, and 3 tablespoons hot milk; then whites of 2 eggs, well beaten.

Refill skins and spread beaten yolks over top and bake five to eight minutes in very hot oven.

Mrs. George Hefferan.

CORN FRITTERS.

Either cooked or uncooked corn can be used.

With a sharp knife cut off the tops of the kernels; then press out the pulp, and continue until a cup of pulp is secured. Add a beaten egg, and $\frac{1}{4}$ teaspoon each of salt and pepper.

A level teaspoon of baking powder to $\frac{1}{2}$ a cup of flour, and stir what is needed of this into the corn mixture. Then drop by the teaspoonful into a frying pan containing bacon fat or butter. Fry until brown on one side, then turn and brown the other side.

Mrs. W. H. Gay.

MUSHROOMS.

Cook mushrooms fifteen minutes and throw water away. Take 1 tablespoon of butter, melt, and add 1 tablespoon of flour and $\frac{1}{2}$ a pint of cream. Stir until blended; add salt and paprika, and when ready to turn over mushrooms, add 2 tablespoons of sherry and turn all over toast.

Mrs. W. H. Gay.

SPINACH—GERMAN STYLE.

Pick and wash thoroughly 1 peck spinach, cover with boiling salt water and add a small pinch of baking soda.

Let boil five minutes, then drain off water, and add fresh boiling salt water. Cook until tender (about twenty minutes).

Drain off water thoroughly and chop very fine, and press through vegetable press. Put over fire and stir in $\frac{1}{2}$ cup cream, season to taste; beat well and serve covered with hard boiled eggs also pressed through vegetable press.

Mrs. John A. Covode.

BAKED TOMATOES WITH GREEN PEPPERS.

1 pint chopped ripe tomatoes, 1 tablespoon chopped green peppers, $\frac{1}{2}$ cup chopped cold meat, $\frac{1}{2}$ cup chopped celery, $\frac{1}{4}$ cup chopped onion.

All ingredients should be finely chopped, but tomatoes, which should be coarse, well drained and free from seeds. Meat may be lamb or beef or a mixture of cold cooked meats. After mixing chopped ingredients, add 1 tablespoon melted butter and salt to taste.

Remove seeds from 4 green peppers, cut peppers into strips an inch wide, cover with cold water, and cook until tender. Line ramekins with strips of pepper, then fill with tomato mixture. Cover with fine soft bread crumbs that have been moistened with melted butter.

Bake slowly thirty minutes. Serves six persons.

Mrs. Charles F. Pike.

BAKED CORN.

1 full cup of grated uncooked corn, $1\frac{1}{2}$ cups milk, $\frac{1}{2}$ (level) teaspoon salt, 1 tablespoon melted butter, 2 beaten eggs. Bake slowly about thirty minutes or until set like custard.

If liked, a level tablespoon finely chopped green pepper may be added, and a little grated Parmesan cheese sprinkled over before baking.

Mrs. Charles F. Pike.

SCALLOPED ONIONS.

Peel 12 large onions and cut in slices $\frac{1}{2}$ -inch in thickness. Cover with cold water and cook until water boils; drain and cover with boiling water. Add 1 teaspoon salt and cook until tender; drain thoroughly and add piece of butter size of an egg; salt and pepper to taste. Put into baking dish, cover with soft bread crumbs and lump of butter. Set in oven to make very hot and to brown bread crumbs.

Mrs. Charles F. Pike.

POTATOES WITH GREEN PEPPERS.

1 rounded tablespoon flour, butter the size of an egg; $1\frac{1}{2}$ cups milk, 1 tablespoon chopped green peppers, 2 cups chopped cold boiled or baked potatoes. Salt to taste. Melt butter and add flour (do not let it brown); add milk and cook until a smooth white sauce is formed, stirring meanwhile.

Remove from fire, and add potatoes, peppers and salt. Pour into a buttered baking dish, cover the top with a layer of fine soft bread crumbs and small lumps of butter. Set in oven long enough to become hot and the bread crumbs browned.

Elenora Pike.

BAKED TOMATOES.

Cut a slice from the stem end of 8 or 10 tomatoes, and scoop out inside. Cook a cup of macaroni broken in $\frac{1}{2}$ -inch pieces in boiling hot water, until tender; drain and rinse in cold water. Have ready 1 cup of cream or tomato sauce, or cream sauce with part of scooped out tomatoes. Season with salt, paprika or tabasco. Add $\frac{1}{2}$ cup grated cheese and a few tiny squares of cooked ham, chicken or tongue.

Fill tomatoes with mixture and cover with buttered crumbs. Bake in a hot oven fifteen minutes. Serve with a—

CREAM SAUCE as follows: 1 tablespoon butter, 1 table-
 spoon flour, 1 cup of milk, salt and pepper. Melt butter,
 mix in flour, add milk and seasoning, and cook until
 thick. Mrs. John Duffy.

STUFFED CUCUMBERS.

Pare cucumbers, and cut in halves across. Take out
 seeds, and fill with chopped ham and dry bread crumbs
 moistened with a little butter. Steam until tender and
 serve with a cream sauce.

Mushrooms may be added. Mrs. John Duffy.

MACARONI WITH TOMATO SAUCE.

Boil macaroni until very soft in salted water; drain.
 Butter baking pan. Make alternate layers of macaroni,
 tomato sauce and grated cheese. Cover top with crumbs
 and bake.

SAUCE.— $1\frac{1}{2}$ cups tomato juice, $1\frac{1}{2}$ tablespoons flour, $1\frac{1}{2}$
 tablespoons butter. Salt to taste.

Mrs. Harry Leonard.

CREAMED CORN.

Cut tips of kernels from cob; scrape pulp from re-
 maining portion. Make a rich cream sauce; pour over
 corn, and cook slowly for some time, that flavor of corn
 is drawn into sauce. This may be used to fill pepper or
 tomato shells.

Mrs. Harry Leonard.

STUFFED CABBAGE.

(German Style.)

Break the leaves of a good size cabbage, one by one,
 and wash well. Take half raw and half cooked veal,
 chopped fine (quantity depends on size of cabbage). Add
 a good size piece of butter, 2 eggs, pepper and salt, and
 a little onion. Mix well together and mold the mixture

into a ball. Around this lay the leaves of cabbage, and bind them together neatly with string. Tie around same a piece of muslin, and boil for an hour in salt water.

THE SAUCE for same is as follows: Make a gravy of butter and flour (1 tablespoon butter, 1 tablespoon flour and 1 cup beef stock). Add salt and kitchen bouquet, enough to make the gravy a rich brown. Strain through a fine sieve. Lay cabbage minus the cloth, in a kettle and pour the sauce over it. Boil slowly for a good half hour, basting it well. Remove string, and serve.

Mrs. George Hefferan.

SCALLOPED CAULIFLOWER.

1 cauliflower, $\frac{3}{4}$ cup milk, 1 tablespoon butter, 2 table-
spoons bread crumbs, 1 egg, salt and pepper.

Boil cauliflower until tender (about twenty minutes). Make a sauce of the butter, melted; add the milk and crumbs, and simmer until the crumbs absorb the liquid. Add beaten egg; remove from fire before egg is cooked. Break cauliflower carefully, arrange in buttered baking dish, sprinkle with salt and pepper. Pour sauce on and add a few dry crumbs, and two tablespoons grated cheese. Bake light brown.

Mrs. C. C. Philbrick.

CAULIFLOWER WITH SOUR SAUCE.

Boil cauliflower until tender in salted water.

SAUCE.— $\frac{1}{2}$ cup water and $\frac{1}{2}$ cup vinegar. Thicken with 1 tablespoon flour, rubbed smooth with 1 heaping table-
spoon butter. Boil, salt a little and pour over cauliflower.

Mrs. C. C. Philbrick.

CORN OYSTERS.

$\frac{1}{2}$ can corn, $\frac{1}{2}$ cup flour, $\frac{1}{2}$ teaspoon salt, 1 egg, 1 table-
spoon milk. Mix well together, drop by spoonful into boil-
ing hot fat.

Mrs. Wm. N. Rowe.

BOSTON BAKED BEANS.

1 pint beans, soak over night in tepid water; in the morning turn off water, and add enough cold water to cover. Put on stove and let come to a boil. Put at the bottom of the bean pot, $\frac{1}{2}$ pound of salt pork. Dissolve $\frac{1}{2}$ teaspoon of soda and $\frac{1}{2}$ teaspoon of mustard in a little cold water, and add this to 1 small cup of N. O. molasses and 1 quart of cold water. Drain the water from the beans, and add the beans to the above, putting all in bean pot, and bake slowly all day.

Add enough water during day to keep beans covered.

Mrs. H. Parker Robinson.

SPINACH.

After thoroughly washing spinach five or six times, being careful not to leave it sandy, boil briskly in salted water about ten minutes; put in colander; pour cold water over; drain and chop fine; brown butter the size of an egg and flour in a spider. Add chopped spinach and a little water or stock.

Simmer from half to three-quarters of an hour.

Miss Bertha Kutsche.

STUFFED TOMATOES A LA CUBA.

Mince together equal portions of roast veal, rare roast beef, freshly shredded sweet green pepper; 1 small red pepper, sprig of parsley; and a raw onion. Salt to taste, and cook slightly in a frying pan with plenty of butter. Fill into scooped-out tomatoes, adding some of the pulp.

Bake in an oven in beef drippings or butter.

Miss Bertha Kutsche.

RICE.

Thoroughly wash 1 cupful of rice; salt it to taste; pour over it 6 cups of rich milk; let stand over night. In the morning, heat to boiling point, stirring constantly; then

place in steamer and steam one hour; have water under steamer boiling when rice is put in.

Ellen Morrison.

ESCALLOPED TOMATOES.

1 can tomatoes. Put into baking dish layer of tomatoes and one of cracker crumbs, not too fine, until dish is filled. Season with butter, salt and pepper; bake thirty minutes.

Very nice served as a vegetable.

Mrs. Edward W. Tinkham.

RICE AND PEACH PUDDING.

Boil $\frac{1}{2}$ cup rice (previously soaked in cold water for one hour) in plenty of water. When barely tender, drain; put in a double boiler, add enough milk to cover, and cook slowly until the milk is absorbed.

Take from fire; add 1 cup sugar, 1 tablespoon butter, and 2 well beaten eggs. Put $\frac{1}{2}$ -inch layer of this in a buttered dish, add a layer of halved peaches, and continue until dish is full.

Bake twenty minutes in a hot oven if peaches are canned; forty minutes if they are fresh. Serve with the following:

SAUCE—Cream well 2 tablespoons butter, 4 tablespoons brown sugar and yolks of 2 eggs. Add $\frac{1}{2}$ cup peach syrup and small piece of cinnamon bark. Stir over hot water until it thickens.

Mrs. W. J. Miller.

VEGETABLE PLUM PUDDING.

1 cup grated raw potato, 1 cup grated raw carrot, 1 cup sugar, 1 cup flour, 1 cup suet, chopped very fine; 1 cup raisins, seeded; 1 cup currants, 1 teaspoon each powdered cinnamon and cloves (scant); 1 teaspoon grated nutmeg, $\frac{1}{2}$ teaspoon of salt.

If a richer pudding is desired add more fruit—candied citron, orange or lemon peel.

Boil two hours in floured pudding cloth, or put in 1 pound baking powder cans and boil in kettle. Place tin on bottom of kettle before the cans are put in.

Mrs. J. E. Peck.

DAINTY CABBAGE.

Into water sufficient to cover half an ordinary size cabbage, drop a bit of soda, size of a large pea. Shave the cabbage rather fine; cook until tender, which takes less time than to cook potatoes; drain off all the water; serve with a cream dressing.

This is almost as delicate as cauliflower.

Mrs. Albert Jennings.

VEGETABLE DISH.

1 quart butter beans, sliced lengthwise; boil until tender in salt water. Slice 2 or 3 onions thin; stand onion in cold water, changing water two or three times. Then put a layer of each alternately in dish with occasionally a lump of butter. Sprinkle with pepper and pour over half a cup of vinegar.

Mrs. J. H. Walker.

CABBAGE.

Slice firm head of cabbage with a knife and put it in cold water, 2 tablespoons of lard, 2 tablespoons of butter in a kettle; slice 2 onions in that; let simmer two minutes, then lift cabbage out of water; salt it, cover tight and cook one hour.

Just before serving, add 2 tablespoons vinegar.

Mrs. Alvah Brown.

FRIED TOMATOES.

Wash and slice good firm tomatoes; roll in flour or

eggs, or cracker crumbs, fry in hot butter; season with salt and pepper. Mrs. O. H. L. Wernicke.

SOUTHERN SWEET POTATOES.

Parboil the potatoes, cut them lengthwise, lay in baking dish, sprinkle thickly with brown sugar, and powdered cinnamon, and cover liberally with lumps of butter. Pour over water enough to moisten the sugar, and bake in the oven, basting frequently with the rich sauce that will soon form. Mrs. C. W. Calkins.

SCALLOPED POTATOES—No. 1.

Butter baking dish, then put a layer of potatoes, sliced thin, in the bottom. Dot with butter and sprinkle with salt and pepper and flour. Repeat this until dish is full; then pour milk over it all, covering the top with cracker crumbs and butter.

Bake one hour. Mrs. Heber A. Knott.

SCALLOPED TOMATOES—No. 2.

Same as the above, leaving out the flour.

Mrs. Heber A. Knott.

CAULIFLOWER AU GRATIN.

Separate cauliflower; boil until tender; pack in baking dish, heads down, and cover with well seasoned cream sauce; sprinkle with bread crumbs, grated cheese, and a little scraped onion. Brown in oven and serve hot.

Mrs. J. A. Michaelson.

ST. CECILIA PEAS.

1 can peas, 1 can small mushrooms, 4 pimentos, chopped fine. Cook all together. When done, pour off water; put in butter, pepper and salt.

Good to serve with chops.

Mrs. Wm. H. Gay.

ASPARAGUS.

Cook asparagus in salted water until tender; then drain and put on a platter. Over it pour melted butter, and finely chopped cooked eggs.

Miss Bertha Kutsche.

CREAMED CUCUMBERS.

(To Serve with Fish or Meat.)

Pare and chop 1 large cucumber; add 1 teaspoon chopped onion, salt, pepper, paprika, juice of half a lemon. Drain; add $\frac{1}{2}$ cup, or more, whipped cream.

Mrs. Frank M. Davis.

BAKED BANANAS.

2 tablespoons butter, 2 tablespoons lemon juice, 4 tablespoons sugar. Pour over bananas and bake in hot oven twenty minutes. Baste three times.

Mrs. C. J. Van Etten.

FRIED TOMATOES.

Cut firm tomatoes into thick slices; season with salt and pepper; dredge with flour and fry. When well browned, remove to a hot platter. Stir into the spider a little flour, and a cupful of cream. Pour this sauce over the tomatoes, and serve.

Mrs. Claude Wykes.



A GOOD SALAD

is the most gracious part of a good meal. But many a good salad has been spoiled by a poor dressing. The use of

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C. G. EULER,

U. S. Agent for Antoine Chiris, Grasse, France,
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PART VI

SALADS

*“Oh! green and glorious! Oh! herbaceous meat!
‘Twould tempt the dying anchorite to eat;
Back to the world he’d turn his fleeting soul
And plunge his fingers in the salad bowl.”*

STUFFED EGG AND WALNUT SALAD.

Boil eggs hard and throw into cold water to loosen shells. Take off shells and cut eggs in halves lengthwise.

Remove the yolks and rub them smooth with enough salad oil to make a paste, and add $\frac{1}{2}$ teaspoon of finely chopped or ground English walnut meats for each egg. Season with salt and pepper and form into balls. Fit a ball into each halved white and put on ice until cold.

Serve on lettuce leaves with a spoonful of mayonnaise dressing on each egg. Mrs. Edwin F. Uhl.

GRAND RAPIDS FRUIT SALAD.

3 oranges, 3 apples, 3 bananas, 3 bunches celery, cut fine; 1 cup canned cherries.

SAUCE.—Yolks of 4 eggs beaten; 5 tablespoons vinegar, $\frac{1}{2}$ pint cream, beaten stiff; 2 tablespoons of seasoning, made of 3 teaspoons of mustard, 2 of salt and pinch of red pepper.

Boil vinegar and yolks, stir; add butter size of a walnut, or olive oil. When cool add seasoning and cream. Put the seasoning on fruit two hours before using, serving it on lettuce. Mrs. Loraine Immen.

CABBAGE SALAD.

(As first brought to Grand Rapids by Mrs. Thomas D. Gilbert, many years ago.)

Yolks of 2 eggs, 2 tablespoons softened butter, 2 small tablespoons sugar, $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon mustard, 1 rounding teaspoon flour, 1 pinch cayenne pepper.

Mix all together in double boiler and stir or beat well together. Then add, $\frac{3}{4}$ teacup of cream, or cream and milk. Mix well, then add $\frac{1}{2}$ cup good vinegar. Then cook slowly in double boiler, stirring constantly until consistency of good cream, and let it cool.

This dressing can be made in same proportions in larger quantities; will keep for a fortnight, in glass jars; and will serve other purposes, by adding whipped cream.

About an hour before using, shave fine sufficient cabbage to be covered by the dressing; put it on ice to crisp. Just before using, salt and pepper the cabbage, mixing it well; then add the cold dressing, thoroughly mixing, and serve.

Carefully made, it is a delicious salad, very good to serve with meats.

Mrs. Thomas D. Gilbert.

TOMATO JELLY SALAD.

Strain 1 pint of tomatoes; add salt, pepper, a teaspoon of onion juice, and $\frac{1}{4}$ box of gelatine. Set aside for half an hour; then bring to boiling point. Pour in molds and set away to harden. Serve with a mayonnaise dressing, lettuce, and parsley.

It is better made the day before using.

Mrs. Frederick W. Powers.

FRIED SALAD.

Peel 2 cucumbers and cut lengthwise in thin slices. Cut 2 tomatoes crosswise in thick slices. Season slightly

with pepper and salt. Dip in yolk of an egg; then in cracker crumbs, and fry.

Serve on lettuce leaf without dressing; or if preferred, with a teaspoonful of mayonnaise.

Mrs. Wm. S. Rowe.

PEAR SALAD.

Wash leaves of head lettuce, wrap in damp cloth or paper bag, and put on ice until needed. Quarter ripe pears, and remove skin and core. Dress lettuce leaves in bowl, just before serving with—

DRESSING.—7 tablespoons of olive oil to 1 of vinegar, and season with $\frac{1}{2}$ tablespoon of salt and $\frac{1}{4}$ tablespoon of paprika, or less if desired.

Then add the quartered pears, pouring the remainder of the dressing over them, and serve.

Mrs. W. J. Fenton.

GRAPE SALAD.

Prepare lettuce as above and add $\frac{1}{2}$ pound of Malaga grapes, halved and seeded. Celery, chopped fine, and shelled walnuts.

Mrs. W. J. Fenton.

ORANGE SALAD.

Cut in small pieces as many oranges as are required. Save the juice. Use 1 tablespoon of sherry wine to 2 cups of oranges. Sprinkle the oranges with fruit sugar, and pour over them the juice and wine.

Serve very cold on crystal plates, and garnish with whipped cream and candied or Maraschino cherries.

Mrs. J. A. Michaelson.

TUTTI-FRUTTI SALAD.

2 oranges, 2 bananas, and $\frac{1}{8}$ pound of nut meats, $\frac{1}{2}$ pound of Malaga grapes, $\frac{1}{2}$ pint of sliced pineapple, $\frac{1}{4}$ pound of figs, $\frac{1}{4}$ pound of dates, 1 stalk of celery.

Cut fruits and celery in small pieces. Drain off all juice. Whip $\frac{1}{2}$ pint of cream. Add 2 tablespoons of salad dressing; mix with fruit just before using, and serve on crisp lettuce leaves.

This quantity will serve eight persons.

Mrs. J. A. Michaelson.

FRUIT SALAD.

1 tablespoon of Knox gelatin, $\frac{1}{2}$ cup cold water. Stand away until dissolved.

Add 1 cup boiling water. Stand away again until it begins to harden.

Cut up 1 orange, 1 banana, 1 slice pineapple; add a few cherries, and a little sugar. Then mix with gelatin, and serve with mayonnaise dressing, mixed with whipped cream.

Sprinkle with chopped nuts.

Mrs. Heber A. Knott.

WALDORF SALAD.

1 cup celery, 1 cup English walnuts, 1 cup chopped apples.

FRUIT SALAD.

2 sheets gelatine, dissolved in 1 pint boiling water; 1 pint pineapple, cut up; add juice from 3 lemons, 4 oranges, with juice.

Flavor with wine.

Evelyn Hamilton.

POTATO SALAD.

4 potatoes (large), 1 small onion grated, 1 cucumber, 3 or 4 radishes, 2 hard boiled eggs, pepper.

Use mayonnaise dressing.

TOMATO SALAD.

Take tomatoes fully ripe, but firm, and smooth; scald

them a moment, peel and set on ice to cool. Place the tomato whole, with small piece taken out of top, or halved, upon lettuce leaf. Put mayonnaise dressing on each tomato.

Evelyn M. Hamilton.

CHICKEN SALAD.

Cut cold roasted or boiled chicken in small dice pieces. Place in earthen bowl (there should be about 2 quarts), and season with 2 tablespoons vinegar and 2 of lemon juice, 1 teaspoon salt and $\frac{1}{2}$ teaspoon of pepper. Set away in cold place for two or three hours.

Scrape and wash enough of the white celery to make 1 quart. Cut this in very small pieces. Put in ice chest until serving time.

Mix chicken and celery together; then add half of dressing and pour the remainder over after it has been arranged in dish for serving.

Mrs. Charles H. Cox.

HEAD LETTUCE SALAD.

Thoroughly wash separate leaves of well bleached head lettuce. Place on ice until crisp.

Put chilled lettuce in salad bowl (a few quarters of tomatoes adds color), and for those who like the appetizing effect of garlic, the wooden salad spoon or bowl may be rubbed with a clove of garlic.

Use French dressing. Mix well.

1 teaspoon Worcestershire sauce, dash paprika, $\frac{1}{3}$ teaspoon French mustard, malt vinegar, 1 part to 8 of olive oil; 2 teaspoons salt. Mix to paste.

Evelyn M. Hamilton.

SALMON SALAD.

Remove skin, oil and bone from $\frac{1}{2}$ can salmon. Squeeze over it juice of a lemon. Set away to get thoroughly chilled.

When ready to serve, add as much chopped celery as fish; 1 dozen English walnuts, chopped, not too fine; 3 small cucumbers, finely cut; $\frac{1}{2}$ dozen olives, cut in pieces.

Pour salad dressing over it; mix with a silver fork so not to break the salmon. Mrs. Ford Hughes.

EGG AND TOMATO JELLY SALAD.

Cook 1 pint of tomatoes, a bay leaf, a slice of onion, and a stalk of celery fifteen minutes; add $\frac{1}{4}$ of a package of gelatine, softened in $\frac{1}{4}$ cup of cold water. Then strain.

Chill 4 cups or small moulds. Press half a well boiled egg, dipped in liquid gelatine, against the side of each mould. When set, fill with the jelly and put in a cool place.

Unmould on a disk covered with shredded lettuce dressed with French dressing, and serve with mayonnaise.

Viola D. Cummins.

GELATIN SALAD.

1 box gelatin in 1 quart boiling water. When it begins to thicken add juice of 2 lemons, pinch of salt, $\frac{1}{2}$ cup chopped celery; two tablespoons chopped green peppers; $\frac{1}{2}$ cup shredded cabbage; 1 dozen chopped olives; 2 pimentos.

Put in square pan and, when thoroughly chilled, cut in slices, and serve with mayonnaise on lettuce leaves with a few slices of radishes.

Mrs. H. E. Marsden.

MALAGA GRAPE SALAD.

Wash and dry the grapes; cut in halves, and remove the seeds. Mix them with pecan or English walnut meats in proportion of $\frac{2}{3}$ grapes to $\frac{1}{3}$ nuts. Serve on crisp lettuce leaves with mayonnaise dressing.

Mrs. Irving W. Barnhart.

OYSTER SALAD.

For a solid quart of oysters, use a dressing made as follows:

DRESSING.—Beat 4 eggs well; add to them $\frac{1}{2}$ cup each of cream and vinegar; $\frac{1}{5}$ teaspoon of cayenne, and 2 table-spoons of butter. Cook in a double boiler until as thick as soft custard. Cook about six minutes, stirring constantly.

Heat the oysters to the boiling point in their own liquor; drain them, and add the dressing; mix lightly and set away to cool for an hour or more. When ready to serve, add a pint of celery sliced thin.

Serve on crisp lettuce.

Mrs. Irving W. Barnhart.

CHIRIS SPRING SALAD.

Take equal quantities of fresh, young watercress and endive, using the well blanched leaves only. Wash the leaves carefully and lay in ice water, also 1 young green onion. Just before sending to the table, take from the ice-water and dry carefully on a towel. Tear apart gingerly so as not to bruise the leaves, and pile in the salad bowl with the onion cut very fine strewn on top.

Toss lightly together with Chiris French dressing and serve on the instant.

EGG SALAD.

A layer of sliced hard boiled eggs, covered with thin mayonnaise dressing; then a layer of sliced Spanish onions, previously laid in vinegar for twenty minutes, and then drained; next the mayonnaise dressing; another layer of eggs, covered with thick mayonnaise.

Garnish with parsley and radishes, and serve cold.

Mrs. Richard H. Franchot.

TOMATO SALAD.

1 quart cooked tomatoes; 6 cloves; 1 bay leaf; 1 small onion; 1 tablespoon salt; 1 teaspoon sugar; $\frac{1}{4}$ teaspoon black pepper; same of red pepper; $\frac{2}{3}$ box of gelatin, soaked for one hour in $\frac{1}{2}$ cup cold water.

Boil tomatoes with seasoning for five minutes; strain through cheesecloth. Mould in small cups and serve on lettuce leaves.

Mrs. W. H. Anderson.

NEUFCHATEL CHEESE SALAD.

Mix 6 rolls neufchatel cheese with $\frac{1}{2}$ pint whipped cream, thoroughly; then add 2 Spanish peppers, chopped fine.

Serve with oil dressing on lettuce leaves.

Calla Travis.

SWEETBREAD AND CUCUMBER SALAD.

Parboil a pair of sweetbreads twenty minutes; drain and cool. Cut into cubes and mix with an equal quantity of cucumber.

Serve in head lettuce leaves with mayonnaise dressing.

Calla Travis.

GERMAN POTATO SALAD.

Boil 6 good size potatoes; peel and slice while hot, and pour over the following: Cut $\frac{1}{2}$ pound of lean bacon in small dice and fry brown; season potatoes with salt, pepper, and finely sliced onion; mix thoroughly with bacon fat, dice, and then add $\frac{1}{2}$ cup white vinegar. Garnish with sliced hard boiled eggs.

Mrs. Wm. H. Anderson.

BANANA SALAD.

Put lettuce on small plates, peel banana, cut and roll in chopped peanuts, put about a tablespoon mayonnaise on top of banana and serve cold.

Dressings

CHIRIS FRENCH DRESSING.

1 saltspoon of salt and $\frac{1}{2}$ saltspoon of pepper, beaten with 3 tablespoons of Chiris olive oil; when thick and creamy, add slowly 1 tablespoon of vinegar or lemon juice. This should never be mixed or put over the salad until the moment it is to be eaten.

If liked, a teaspoon of scraped onion can be added

SALAD DRESSING.

1 tablespoon flour; 1 tablespoon sugar; $\frac{1}{2}$ teaspoon salt; $\frac{1}{2}$ teaspoon dry mustard; 1 egg yolk; $\frac{1}{2}$ cup sweet milk.

If lemon juice is added, also whipped cream, instead of egg; it is very nice for fruit salad.

Mix dry ingredients; add yolk of egg and milk; cook until a thick cream; add a large lump of butter and vinegar, to taste; finally the white of egg beaten stiff.

Ethel D. Bucher.

CHIRIS MAYONNAISE.

(For Salads and Cold Meats.)

Place in a shallow plate the yolk of 1 egg, and beat well with a silver fork. Add drop by drop, stirring constantly, about $\frac{1}{2}$ pint of Chiris olive oil. When it is thick and jelly-like, cut with a tablespoon of vinegar or lemon juice and season with a saltspoon of salt and pinch of cayenne. Have plate and all materials very cold.

Should the egg curdle and obstinately refuse to thicken, commence on another plate with a fresh yolk, and after it begins to thicken, the curdled mayonnaise may be slowly added.

SALAD DRESSING.

Yolks of 4 eggs, beaten very lightly; add a little salt; beat again; more salt, and beat all the time; red pepper; mustard; beat well; juice of lemon; beat well; add oil until it thickens. Set away in glass can; add cream just before using. May L. Merrill.

SEASONING FOR SALAD DRESSING.

6 teaspoons salt, 4 teaspoons mustard, 1 teaspoon cayenne pepper. Sift six times.

(Put this in can ready for use.)

SALAD DRESSING.

Yolks 4 eggs (1 tablespoon vinegar to each egg); 4 tablespoons vinegar; 1 tablespoon butter; juice of $\frac{1}{2}$ lemon.

Heat in double boiler until it thickens. When cool, whip $\frac{1}{2}$ pint sweet cream and mix in dressing.

This for 1 quart salad. Angie Buchanan.

FRUIT SALAD DRESSING.

Yolks 8 eggs, beaten light; $\frac{1}{4}$ pint cream, 1 cup sugar, 1 tablespoon flour, 1 tablespoon butter, juice and rind of 4 lemons, $\frac{3}{4}$ pint hot water. Cook until thickened.

If one likes, $\frac{1}{2}$ pint whipped cream may be added before serving.

MAYONNAISE DRESSING.

1 tablespoon mustard, 1 tablespoon sugar, 1-10 teaspoon cayenne pepper, 1 teaspoon salt, yolk of 3 uncooked eggs, juice of $\frac{1}{2}$ lemon, $\frac{1}{4}$ cup of vinegar, 1 pint oil, and 1 cup of cream.

Beat the yolks and dry ingredients, until they are very light and thick, with either a silver spoon or Dover beater. The bowl in which the dressing is made, should be set in a pan of ice water, if possible, to keep cool.

Add a few drops of oil at a time until it becomes very thick. After it has reached this stage, the oil can be added more rapidly. Keep adding a little vinegar to thin. When the last of oil and vinegar have been added, it should be very thick. Now add the lemon juice.

I add the whipped cream as I am ready to serve the salad. It can be omitted without injury.

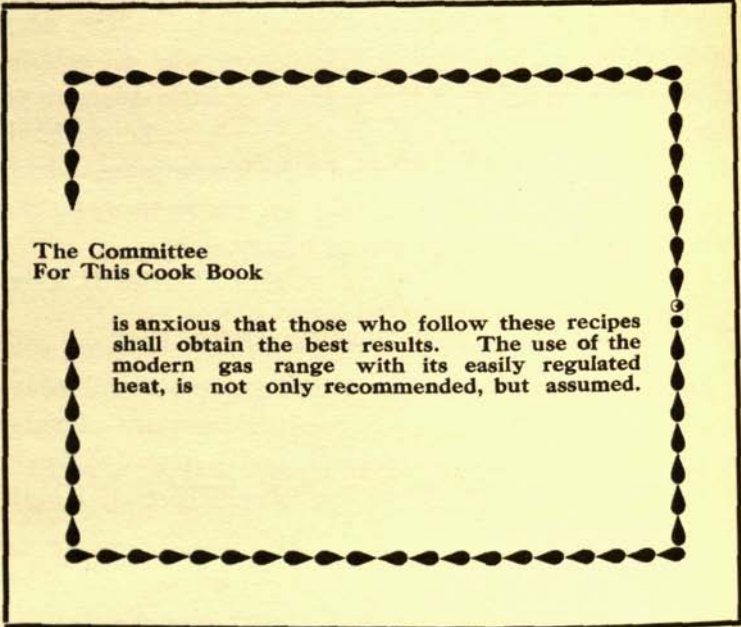
Mrs. Charles H. Cox.

COOKED MAYONNAISE DRESSING.

Yolks of 6 eggs, butter the size of an egg, 2 or 3 table-spoons of sugar, 1 teaspoon of salt, 1 teaspoon of mustard, 1-10 teaspoon of red pepper, and $\frac{1}{2}$ cup of vinegar.

Cook in double boiler.

Mrs. Heber A. Knott.



The Committee
For This Cook Book

is anxious that those who follow these recipes shall obtain the best results. The use of the modern gas range with its easily regulated heat, is not only recommended, but assumed.

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PART VII

DESSERTS

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

ANGEL FOOD PUDDING.

1 cup chopped nuts, 1 small cup sugar, 2 eggs (well beaten), 1 tablespoon flour, 1 teaspoon baking powder, 1 apple (diced), $\frac{1}{4}$ cup raisins, and almond flavoring.

Mix ingredients in order given, and bake slowly one-half hour.

Serve in tall sherbet glasses, with whipped cream and a cherry.

Ada M. Bowen.

DATE PUDDING.

1 cup chopped dates, 1 cup English walnuts, 1 cup granulated sugar, 2 eggs, 4 tablespoons water, and a pinch of salt.

Mix all well together; bake slowly half an hour; serve either hot or cold, with whipped cream.

Mrs. I. E. Cartwright.

NUT PUDDING.

1 cup of molasses, 1 cup of chopped suet, 1 cup of sweet milk, 1 cup seeded raisins, 2 cups of English walnut meats, $\frac{1}{2}$ cup of chopped figs, 1 grated nutmeg, 1 teaspoon soda, $\frac{1}{2}$ teaspoon salt, 3 cups flour (or enough to make a very stiff batter).

Steam two and one-half hours.

SAUCE.— $\frac{1}{2}$ cup butter and 1 cup XXXX sugar creamed, to which add 1 cup whipped cream.

Mrs. Thos. McBride.

QUEEN OF PUDDINGS.

1 pint of fine sifted bread crumbs; 1 quart milk; 1 cup sugar; yolks of 4 eggs; a piece of butter the size of an egg. (Some add the grated rind of lemon.)

Bake until done, but do not allow to become watery, and spread with layer of jelly.

Whip the whites, to a stiff froth, with 5 tablespoons sugar and juice of 1 lemon. Spread on top and brown.

Good with or without sauce. Very good cold.

Mrs. John Widdicomb.

DELICATE INDIAN PUDDING.

1 quart of milk, 2 heaping tablespoons Indian meal, 4 tablespoons sugar, 1 tablespoon butter, 3 eggs, 1 teaspoon of salt.

Boil milk in double boiler; sprinkle meal into it, stirring all the while; cook twelve minutes, stirring often. Beat together the eggs, salt, sugar, and $\frac{1}{2}$ teaspoon of ginger. Stir butter into the meal and milk. Pour gradually over the egg mixture. Bake slowly one hour.

Serve with sauce of heated syrup and butter.

Mrs. William A. Phelps.

FIG PUDDING.

$1\frac{1}{2}$ pounds figs, chopped fine; 1 cup suet, chopped fine; 1 cup sugar; 1 cup sweet milk; $1\frac{1}{2}$ cups bread crumbs; 1 teaspoon baking powder, in bread crumbs; 1 teaspoon salt; 1 teaspoon cinnamon; $\frac{1}{4}$ teaspoon cloves; 2 eggs beaten and stirred in, last thing.

Steam three hours and serve with the following sauce.

SAUCE.— $\frac{3}{4}$ cup butter; 1 cup sugar, creamed together; 1 egg, beaten separately, and added last; 4 tablespoons boiling water; and 2 tablespoons wine.

Mrs. John Duffy.

CHOCOLATE PUDDING.

2 cups bread crumbs, 4 cups scalded milk, 2 squares baker's chocolate, 1 teaspoon vanilla, $\frac{3}{8}$ cup sugar, 2 eggs, $\frac{1}{4}$ teaspoon salt.

Soak crumbs in milk for one hour; melt chocolate in sauce pan, add to it bread and milk, also vanilla and slightly beaten eggs. Put in buttered baking dish, stand dish in pan of hot water, and cook one hour in oven.

HARD SAUCE.— $\frac{1}{2}$ cup butter, 1 cup powdered sugar, 1 teaspoon vanilla.

Cream butter and sugar and beat until light and white. Stand on ice to harden. Mrs. M. W. Cole.

STEAMED FIG PUDDING.

1 cup chopped suet; $1\frac{1}{2}$ cups bread crumbs, chopped; 1 cup sugar; $\frac{3}{4}$ pound figs, chopped fine; 4 eggs; 1 cup milk; 1 nutmeg; $1\frac{1}{2}$ teaspoons baking powder; 1 wine-glass of brandy or sherry.

Mix together and steam three hours.

SAUCE.—1 cup powdered sugar and $\frac{1}{2}$ cup butter beaten together. After it becomes a cream, and while stirring, drop in one drop at a time, 1 small glass of brandy and 1 tablespoon of sherry. Set in bowl in top of the teakettle of boiling water as soon as the brandy is in, and leave perfectly still, when it will become a mass of foam.

Mrs. H. E. Marsden.

SAILOR DUFF PUDDING.

1 egg, $\frac{1}{2}$ cup molasses, 2 tablespoons melted butter, 2 tablespoons granulated sugar. Cream all together.

$1\frac{1}{2}$ cups flour, 1 teaspoon soda, dissolved in warm water.

Beat well. Now add $\frac{1}{2}$ cup boiling water, and steam one hour.

ST. CECILIA SAUCE.

Yolks 2 eggs, well beaten; 1 cup powdered sugar; $\frac{1}{2}$ cup

sherry wine. Mix well, then add $\frac{1}{2}$ pint cream whipped.

This is a fine sauce for any pudding.

Mrs. Charles E. Temple.

“OUT OF SIGHT” PUDDING.

1 cup granulated sugar; $\frac{1}{2}$ cup butter; $1\frac{1}{2}$ cups flour; 1 cup milk (sour); $\frac{1}{2}$ teaspoon soda, 3 eggs, beaten together; 1 square melted chocolate, added to cake.

Bake in shallow pans.

THE SAUCE.—2 cups sugar, granulated; $\frac{1}{4}$ cup water; $2\frac{1}{2}$ squares chocolate. Boil until thick. Put in a pitcher, and serve over the cake.

Whipped cream can also be put in a bowl and used with the sauce if desired. It's very nice.

Mrs. W. H. Gay.

GRAHAM PUDDING.

$\frac{1}{4}$ cup butter, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup milk, 1 egg, $1\frac{1}{2}$ cups graham flour, $\frac{1}{2}$ teaspoon soda, 1 teaspoon salt, 1 cup raisins seeded and cut in pieces.

Melt butter; add molasses, milk, egg well beaten; dry ingredients mixed and sifted; add raisins; turn into buttered mould; cover and steam two and one-half hours.

Serve with wine sauce.

Dates and figs may be used in place of raisins.

WINE SAUCE.— $\frac{1}{2}$ cup butter, 1 cup powdered sugar, 3 tablespoons sherry or Maderia wine, slight grated nutmeg. Cream butter, add sugar gradually and wine slowly. Pile on dish and sprinkle with grated nutmeg.

Mrs. L. D. Steward.

STEAMED CHOCOLATE PUDDING.

1 egg; $\frac{1}{2}$ cup sugar; $\frac{1}{2}$ cup milk; small piece butter; 2 teaspoons baking powder; 2 squares chocolate, melted;

flour enough to make stiff as cake. Steam three-quarters of an hour.

Serve with hard sauce or whipped cream.

Mrs. Marshall D. Elgin.

MOUNTAIN DEW PUDDING.

$\frac{2}{3}$ cup cracker crumbs, 1 quart milk, yolks 5 eggs, $\frac{1}{4}$ cup sugar, extract.

While this is baking, beat the whites of eggs very stiff, add 1 cup powdered sugar; pour over top of pudding, and brown lightly in the oven. Mrs. Charles H. Cox.

PRUNE PUDDING.

1 cup of prunes, steamed very soft; $\frac{1}{2}$ cup sugar. The whites of 6 eggs beaten to a stiff froth. Bake twenty minutes in a slow oven.

When cold, cover with whipped cream; beat a little sugar into the cream just before being placed on the table. Mrs. J. C. Wenham.

DATE PUDDING.

2 eggs and 1 cup of sugar, beaten together; 1 tablespoon of flour; 1 teaspoon baking powder. Beat all these together well; add 1 cup walnut meats, and 1 cup of stoned dates; mix well; put in well buttered baking dish, and bake one hour in a *very slow* oven.

Served cold with whipped cream. Mrs. J. S. Follett.

PLUM PUDDING.

3 cups bread crumbs; 1 cup melted butter; $1\frac{1}{2}$ cups sugar; 2 eggs; $\frac{1}{2}$ cup molasses; 1 teaspoon ginger; $\frac{1}{2}$ nutmeg; $1\frac{1}{2}$ cups raisins; cinnamon; cloves; allspice. Steam four hours. Mrs. C. J. Van Etten.

ENGLISH PLUM PUDDING.

1 pound raisins, 1 pound currants, 1 pound flour, 1

pound suet, chopped very fine; $\frac{1}{2}$ pound fine breadcrumbs; $\frac{1}{2}$ pound sugar; $\frac{1}{2}$ pound citron, shredded fine; $\frac{1}{2}$ teaspoon salt; 1 small cup of milk (and wine glass of brandy, if desired); 1 nutmeg, grated; 1 teaspoon ground cinnamon, heaping; 1 even of ground cloves. Boil six hours in pudding cloth well floured, or steam in baking powder tins. Mix and let stand a day or more, as convenient.

Mrs. John E. Peck.

ENGLISH PLUM PUDDING.

(In use one hundred years.)

2 pounds suet; 5 pounds rasins; 3 pounds currants; $\frac{1}{2}$ pound lemon peel; $\frac{1}{2}$ pound orange peel; $\frac{1}{2}$ pound citron; 1 large tablespoon cinnamon, 1 small tablespoon cloves; 2 nutmegs; 1 small tablespoon salt; 7 cups C. sugar; 1 cup wine; $\frac{1}{2}$ cup whiskey; 1 small cup milk; 14 eggs; 1 large sifter flour. Mix fruits together; then add the liquids; mix all together thoroughly with the hands; use tins about 5 inches deep and 8 inches across top.

In bottoms of tins put layer of dough, and on top of tins put layer of dough; over this tie a piece of "factory" cloth. Boil for nine hours under water and, when you serve them, you can steam them one hour.

These will keep for years. Mrs. Alfred J. Brown.

MACAROON PUDDING.

$1\frac{1}{2}$ pints milk, 3 eggs, 1 tablespoon Knox gelatin, $\frac{3}{4}$ cup granulated sugar; $\frac{1}{4}$ pound of macaroons; $\frac{1}{2}$ teaspoon vanilla. Dissolve gelatin in milk; beat yolks of eggs with sugar to a cream; add milk and gelatin, and cook until mixture is just about to a boil, stirring all the time.

At once beat in well beaten whites of eggs; add vanilla; pour half the mixture into mold. Stick in macaroons and pour in other half.

Serve with whipped cream. Mrs. D. S. Sinclair.

INDIVIDUAL CHERRY PUDDINGS.

Prepare a batter of 2 eggs, well beaten; $\frac{1}{2}$ cup of butter; 2 tablespoons of sugar; 2 cups of flour; 1 cup sweet milk and 3 teaspoons baking powder. Sift the baking powder and flour together; into the bottoms of 8 well buttered pudding cups, put 1 tablespoon of the batter; on this put a tablespoon of preserved cherries, and on top of the cherries, the remaining batter. Place the cups in a steamer, over hot water, cover well and let them steam for half an hour; remove from cups and serve with cherry sauce.

CHERRY SAUCE.—Thicken $\frac{1}{2}$ pint of sweetened cherry juice with 1 teaspoon of butter, into which 1 teaspoon of flour has been rubbed. Mrs. G. A. Hendricks.

STEAMED APPLE PUDDING.

Cut 3 apples up fine; add pinch salt, little cinnamon, and sugar; small $\frac{1}{2}$ cup of water. If apples are very hard, cook about half before covering with dough. 1 cup flour, $\frac{1}{2}$ tablespoon baking powder, pinch of salt; mix well, add about $\frac{1}{2}$ cup water to make thin batter, spread over apples, and steam one-half hour. Serve with cream or sauce.

SAUCE.—1 cup boiling water, $\frac{1}{2}$ cup sugar, 1 tablespoon butter, 1 tablespoon cornstarch, 1 teaspoon vanilla; boil all together. Mrs. John Mowat.

BAKED INDIAN PUDDING.

1 quart boiling milk; 1 tablespoon flour; 2 tablespoons corn meal; 1 pint of cold milk; 2 eggs; 2 tablespoons of sugar, $\frac{3}{8}$ cup of syrup; salt. Stir flour and meal in hot milk and syrup while warm; a little ginger to taste. Bake. Mrs. L. F. Nash.

QUEEN PUDDING.

1 cup bread crumbs; 1 pint sweet milk; $\frac{1}{2}$ cup sugar;

yolks of 2 eggs; grated rind of $\frac{1}{2}$ lemon; butter size of an egg. When baked, spread thickly with currant jelly, whites of 2 eggs, beaten stiff; flavor with a little lemon juice, and $\frac{1}{2}$ cup powdered sugar.

Set in oven and brown slightly. Mrs. L. F. Nash.

CHEAP STEAMED PUDDING.

1 cup sweet milk, 1 cup molasses, $\frac{1}{2}$ cup butter, 1 teaspoon soda, 1 cup raisins, chopped fine; $\frac{1}{2}$ teaspoon salt, $\frac{1}{2}$ teaspoon nutmeg or cinnamon, 3 cups flour. Steam two hours; serve hot with any favorite pudding sauce.

Very good re-steamed. Annie C. Thompson.

SUET PUDDING.

1 cup suet, chopped fine; 1 cup molasses; 1 cup sweet milk; 1 cup currants and raisins, mixed; 3 cups flour; 1 teaspoon soda. Steam 3 hours; keep the water boiling briskly, and do not lift cover of steamer until done.

SAUCE.—1 pint of water, sweetened to taste; $\frac{1}{3}$ cup butter, and a little grated nutmeg; thicken to the consistency of cream, with flour that has previously been rubbed smooth with cold water; remove from fire and add brandy to suit taste.

If desired, the brandy may be omitted.

Mrs. Victor E. Duncan.

YANKEE PLUM PUDDING.

3 cups of flour; 1 cup of milk; 1 cup of N. O. molasses; 1 cup of chopped suet; 2 cups of chopped raisins; 1 cup of chopped walnuts; 2 teaspoons of ground cinnamon; 1 teaspoon of ground cloves; 1 grated nutmeg; 2 teaspoons of soda.

Grease a mold and place it in a steamer closely covered; set the steamer over a kettle of boiling water;

steam three hours, and then put in the oven a moment to dry.

Serve with hard sauce. Mrs. Huntley Russell.

ALMOND PUDDING.

$\frac{1}{4}$ pound of butter; $\frac{1}{4}$ pound of sugar, and cream them; add $\frac{1}{4}$ pound powdered sweet almonds; 5 bitter almonds; $\frac{1}{4}$ quart of sweet cream. Stir all together.

Line a mould with lady fingers; then add half of the above mixture, and the lady fingers alternately, and top with whipped cream.

Make the day before using and stand on ice. Serve with fresh strawberries. Mrs. W. Andersch.

STEAMED GRAHAM PUDDING.

$\frac{1}{2}$ cup molasses; $\frac{1}{2}$ cup butter; $\frac{1}{2}$ cup sweet milk; 1 egg; 1 cup raisins, chopped; 1 cup currants; 1 teaspoon soda; 1 teaspoon mixed spices; and $1\frac{1}{2}$ cups graham flour. Steam two and one-half hours. Serve with sauce.

SAUCE.—1 cup sugar, 1 egg, juice 1 lemon, 1 teaspoon flour, 1 tablespoon melted butter, 1 teaspoon salt, 1 cup water. Mrs. Wilbur Keasey.

CHOCOLATE BREAD PUDDING.

Pint milk, pint bread crumbs, yolks of 3 eggs, and 4 tablespoons of grated chocolate. Scald the milk, add bread crumbs and chocolate. Take from fire, add $\frac{1}{2}$ cup sugar and yolks. Bake twenty minutes to half an hour.

Add whites, beaten stiff, with 3 tablespoons sugar. Bake another five minutes slowly, or until brown.

Serve with cream. Mrs. William B. Jarvis.

FIG PUDDING.

1 pint fresh bread crumbs; 1 cup chopped suet; $\frac{1}{2}$ cup sugar; 2 eggs; $\frac{1}{2}$ pound chopped figs; steam two or three hours.

SAUCE.—1 cup powdered sugar; butter the size of an egg. Cream well together; flavor with vanilla.

Mrs. C. J. Van Etten.

ESTELLA PUDDING.

3 eggs, well beaten; $2\frac{1}{2}$ tablespoons of sugar; 2 tablespoons butter; $\frac{3}{4}$ cup sweet milk; 1 cup chopped raisins; 1 tablespoon baking powder. Flour enough to make like cake batter. Steam thirty-five minutes.

Serve with wine sauce.

Mrs. C. S. Udell.

STEAMED CHOCOLATE PUDDING.

3 tablespoons butter, $\frac{2}{3}$ cup sugar, 1 egg, 1 cup milk, $2\frac{1}{4}$ cups flour, 2 teaspoons baking powder, $2\frac{1}{2}$ squares baker's chocolate, and $\frac{1}{4}$ teaspoon salt.

Cream butter, add sugar gradually, and egg well beaten. Mix and sift flour with baking powder and salt, and add alternately, with milk, to first mixture; then add chocolate, melted. Turn into buttered mold, cover, and steam two hours. Serve with—

FOAMY SAUCE.— $\frac{1}{2}$ cup butter, 1 cup powdered sugar, 1 egg, 2 tablespoons wine. Cream the butter, add gradually sugar, egg well beaten, and wine. Beat while heating over hot water.

Mrs. Walter Winchester.

Ices

CAFE MOUSSE.

$\frac{1}{2}$ pint whipped cream, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup strong coffee, and 2 eggs.

Beat the yolks and sugar together, stir into the coffee while boiling until it becomes as thick as custard. When cool, add the cream. Put in a mold and stand in ice and rock salt for several hours to freeze.

Emma M. Cox.

ST. CECILIA MOUSSE.

$\frac{1}{2}$ pint heavy whipping cream, $\frac{1}{2}$ pint coffee cream, whipped stiff; stir in 1 cup powdered sugar; $\frac{1}{2}$ cup chopped English walnuts; a few candied cherries. Cut in small pieces; flavor with a little almond and 2 tablespoons sherry.

This fills a quart mold and must stand in chopped ice and salt for two or three hours. Mrs. F. M. Davis.

SULTANA ROLL.

Prepare a vanilla ice cream as for bisque; flavor with 1 tablespoon vanilla; 1 teaspoon almond extract (do not put nuts in this); color green with Burnett's leaf green coloring. Line mould with this mixture; fill with whipped cream, powdered sugar and sultana raisins, which have been soaked in brandy or sherry over night; continue to cover with pistachio mixture. Put buttered paper on top, then the cover, and pack in ice and salt one and one-half hour. Mrs. H. W. Hillman.

PEACH ICE.

$1\frac{1}{2}$ cups granulated sugar, and 2 cups water. Boil five minutes. When syrup is cool, pour it over six peaches that have been mashed and put through a sieve. Add $\frac{1}{4}$ teaspoon vanilla. Freeze in ice cream freezer until slightly set, then add the beaten white of 1 egg and continue freezing until it is hard. Remove the beater and repack.

If canned peaches are used, use 12 halves of peaches and, instead of the 2 cups of water, use 1 cup of water and 1 cup of juice from canned peaches, and 1 cup sugar.

This serves six persons.

Elenora Pike.

Miscellaneous Desserts

STUFFED APPLES.

Chop $1\frac{1}{2}$ cups of walnuts, $\frac{1}{2}$ pound of figs and $\frac{1}{2}$ cup of raisins. Put in a saucepan with $1\frac{1}{2}$ cups of water, 1 sup of sugar, 1 tablespoon lemon juice and grated rind of 1 lemon. Simmer fifteen minutes.

Pare and core 10 apples, keeping them whole. Arrange in a pan, sprinkle with brown sugar and dot with butter. Bake slowly until tender. Remove from the pan, arrange in a dish. To the syrup add the first mixture and boil five minutes.

Fill the spaces from which cores were taken with the mixture and pour remaining syrup over the outside.

Heap whipped cream on top, and serve.

CHERRY SHERBET.

1 quart sour cherries; pit and let stand with pits with a little sugar; add $1\frac{1}{2}$ pints water, 1 pint sugar and boil up. Whites of 2 eggs and juice of 2 lemons added after ice starts to freeze.

Mrs. C. J. Van Etten.

SUMMER DESSERT.

1 quart milk, 1 pint bread crumbs, 1 cup sugar, 3 eggs, only the yolks, beaten well; 1 lemon, grated rind only; 1 cup raisins, butter size of an egg. Bake until done, but not watery.

Beat the whites of the eggs to a stiff froth and stir in a teacup of sugar. When cool enough, put a layer of jelly on the pudding, then part of the eggs; then of jelly, and last frosting. Replace in oven to be baked slightly.

To be eaten cold, without sauce.

Mrs. Hoyt G. Post.

FIG DESSERT.

$\frac{1}{2}$ pound of figs, stew with $\frac{1}{2}$ cup of water until soft; sweeten to taste; put away to cool; when ready to serve, put 1 tablespoon of chopped English walnuts and whipped cream on each.

Mrs. T. B. Ford.

PEACH SHORT CAKE.

Butter size of an egg; 1 egg, 1 cup flour, 1 heaping teaspoon baking powder, $\frac{1}{2}$ cup (scant) milk, pinch of salt. When done, divide; butter lower half generously, cover with peaches, sliced and sugared; butter upper crust; put over; add more peaches and serve hot.

Another was, is to serve cold with whipped cream.

Mrs. Bernard S. Warren.

JERUSALEM.

$\frac{1}{4}$ cup rice, boiled until soft in plenty of water; $\frac{1}{2}$ box of Cox's gelatin, dissolved in $\frac{1}{2}$ cup of water. Drain the rice and spread on a platter, and into it cut fine 3 figs; mix all together, rice and figs, with 1 teaspoon of vanilla, 1 pint of cream, whipped stiff; add $\frac{1}{2}$ cup powdered sugar, then the gelatin, and stir until it thickens. Let settle to congeal.

Serve with the following whipped cream:

DRESSING.— $\frac{1}{2}$ pint whipped cream, $\frac{1}{4}$ cup pulverized sugar; vanilla.

Mrs. Francis M. Koons.

BAKED APPLES.

Take the core out of medium size sour apples, not cutting clear through. Place in a tin with plenty of water, and bake until nearly done; take from the oven, and place in each apple: 1 teaspoon sugar, 1 drop vanilla, butter, size of a pea, and 1 marshmallow. Place in oven and bake slowly until done.

Serve cold with whipped cream.

Annie C. Thompson.

SHELDINA.

Line a dish with sponge cake or lady fingers; fill it with well boiled custard made of 6 yolks and 3 whites of eggs, 6 tablespoons sugar; season with vanilla; 1 quart of milk.

Beat the whites of 4 eggs to a stiff froth, with 2 table-
spoons of sugar; put on top, and put into oven and brown.

Eat when very cold; makes a delicious dessert.

Mrs. Wm. Winegar.

A DESSERT.

Cut $\frac{1}{2}$ pound marshmallows into small pieces and soften in the oven. Whip $1\frac{1}{2}$ cups of cream; add $\frac{1}{2}$ cup of blanched almonds, minced; a dash of salt; the softened marshmallows; 2 tablespoons of fruit juice. Put in a glass jar on ice until ready to serve.

Serve in glasses.

Mrs. Guy V. Thompson.

BAVARIAN CREAM.

1 pint of cream, sweetened very sweet; 3 tablespoons of wine, 1 tablespoon of vanilla. After beating the cream lightly, stir in $\frac{1}{3}$ of a box of Cox's gelatin, dissolved in $\frac{1}{2}$ teacup of warm water. While straining in the gelatin, beat the cream thoroughly. Add the whites of 6 eggs, well beaten; beat them all together; pour into a mold, and let it stand an hour in a cool place.

Serve with or without jelly.

Mrs. J. C. Wenham.

SWEDISH DESSERT.

(Almond Pyramid.)

Roll a sheet of puff paste very thin. Beat the whites of 2 eggs, add powdered sugar to make a stiffening, and mix in a cup full of blanched and chopped almonds. Spread the mixture on paste with a very sharp knife. Cut in pieces 2 inches long and 1 inch wide.

Put carefully in pans and set in the oven to brown

slightly. When cool arrange on a large round platter in a pyramid and fill the center with whipped cream flavored with vanilla.

Serve very cold.

Mrs. Alfred Wikstrom.

CHARLOTTE RUSSE.

$\frac{1}{2}$ box Cox's gelatin, 4 cups milk, 1 cup sugar, 2 eggs; 1 pint cream. Soak gelatin in 1 cup of milk two hours.

Put 3 cups milk in double boiler; when hot, stir in beaten yolks of eggs, sugar and gelatin; stir until gelatin is dissolved. When this is cold and begins to congeal, stir in beaten whites of eggs and cream, whipped stiff; also 4 tablespoons wine, or 1 teaspoon vanilla.

Candied fruit cut small may be added.

Mrs. Jos. R. McCarger.

CUSTARD SOUFFLE.

2 scant tablespoons butter, 2 tablespoons flour, 2 tablespoons sugar, 1 cup milk, 4 eggs. Let milk come to a boil; beat flour and butter together, add gradually to boiling milk; cook eight minutes, stirring often.

Beat sugar and yolks together, add to cooked mixture and set away to cool. When cool beat whites of eggs to a stiff froth and add to mixture. Bake in a buttered dish twenty minutes in moderate oven.

Serve immediately with creamy sauce.

CREAMY SAUCE.

$\frac{1}{2}$ cup butter, 1 cup powdered sugar, $\frac{1}{4}$ cup cream or milk, 4 tablespoons wine, or 1 tablespoon vanilla or lemon.

Beat butter to a cream; add sugar, gradually beating the while. Add extract, then the cream, a little at a time. When smooth, place the dish in another dish of hot water.

Stir until sauce is smooth and creamy, no longer.

Mrs. Henry Eaton.

CREAMED RICE.

(A simple and delicious dessert.)

Wash $1\frac{1}{2}$ cups of rice in several waters. Cook by sprinkling into 2 quarts of boiling water; keep it boiling furiously.

When cooked, turn into strainer, pour cold water over, drain and put into refrigerator.

Just before serving, mix thoroughly and lightly with whipped cream, sweetened and flavored with vanilla.

A pinch of salt improves it.

Mrs. F. M. Davis.

ORANGE SHORTCAKE.

1 cup sugar, $\frac{2}{3}$ cup milk, 2 cups flour, 3 teaspoons butter, 2 teaspoons baking powder, 1 egg.

Flavor with orange and bake in two layers, and put between and on top sliced oranges and whipped cream. Boiled frosting added to the cream for the top layer.

Mrs. D. W. Giddings.

CAMEL CUSTARD.

CAMEL.—Caramelize $\frac{1}{2}$ cup of granulated sugar in a small saucepan; add $\frac{1}{4}$ cup of boiling water. Cook slowly until all the lumps are out. Pour into 4 greased custard cups.

CUSTARD.—Beat 3 eggs until very light; add $\frac{1}{4}$ cup of sugar, $\frac{1}{2}$ teaspoon vanilla and 1 pint of milk. Stir well. Pour into the prepared custard cups. Set cups into a pan of hot water and bake until custard is set.

Can be eaten warm, or if put in refrigerator until very cold, can be turned out of cups and will be firm.

Edythe Evelyn Reiley.

ORANGE CHARLOTTE.

$\frac{1}{2}$ box Knox gelatin, $\frac{1}{3}$ cup boiling water, $\frac{1}{3}$ cup cold

water, 1 cup sugar, juice of 3 lemons, 1 cup orange juice and pulp, whites of 3 eggs, 2 cups whipped cream.

Soak gelatin in cold water, and dissolve in boiling water; add sugar, strain lemon and orange juice and pulp. Chill in pan of cold water. When quite thick add whites of eggs, beaten stiff and fold in cream. Turn in mold.

Mrs. George B. Barstow.

BAKED MAPLE CUSTARD WITH SNOW, EGGS AND CHERRIES.

Beat 2 whole eggs and 4 or 5 yolks. Add $\frac{1}{4}$ teaspoon of salt, $\frac{1}{2}$ cup of maple sugar or syrup, and 3 cups of milk. Mix thoroughly and turn into custard cups. Bake. Set in a pan of hot water until the custard is firm.

Beat the reserved whites of eggs until very foamy. Beat in as many level teaspoons of powdered sugar as whites of eggs. Beat until very dry and glossy, then fold in an equal number of tablespoons of sugar. Shape the mixture between 2 tablespoons wet in boiling water, and poach in a saucepan of hot water. Turn the eggs several times during the cooking. Put 1 in each cup of custard, and while hot, decorate with cherries and Angelica.

Serve very cold with cake, at a February Twenty-second celebration.

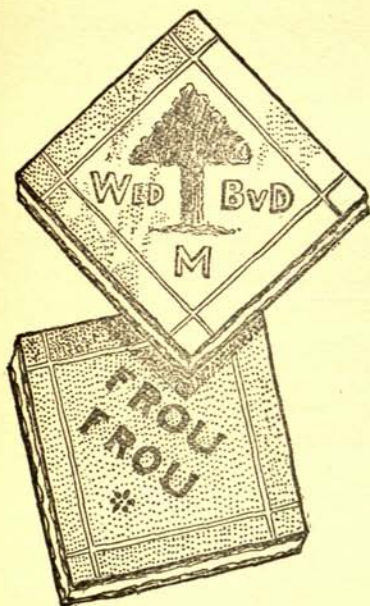
Mrs. W. H. Gay.

"TIPSY PARSON."

Make a Sunshine cake. Saturate cake with sherry wine. Sprinkle on top very thickly split blanched almonds. Over this pour a rich custard made of 1 pint milk, 3 eggs, whites of 2 eggs and $\frac{1}{2}$ cup sugar, flavored with vanilla.

Whip 1 pint of cream and pour over all. Make a border around dessert of Maraschino cherries and Malaga grapes.

Mrs. Jose A. Gonzalez.



It's a Treat

Here's Dessert Extra Fine

For Social Functions

Where you really care for appreciation and want especially to please, serve "Frou Frou"—the purest, richest and most delicious of all tea wafers.

The more particular the taste the more reason for FROU FROU.

Just You
Taste It Once

A fair compliment from a Michigan Lady on FROU FROU WAFERS

The firm Wed. B. Van Doesburg at Amsterdam, Holland, the now famous manufacturers of the "World's greatest Wafer" had very lately inclosed in one of their packages an attractive Dutch postal card. This package after shipped to America and distributed, was bought by a lady in Michigan, U. S. A., who after opening same, found the inclosed postal card and wrote the following compliment on Frou Frou wafers:

Wequetonsing, Michigan, U. S. A., July 17, 1909.

Firma Wed. B. Van Doesburg,
Amsterdam, Holland.

Dear Madam:

We never ate more delicious biscuits than your Frou Frou wafers, the cream filling is exquisite, uncomparable and certainly the perfection of Dutch ingenuity.

Please get your agents to work so that we may buy them anywhere. Your little Tin Trunk packages are the most attractive on the market, you seem to spare no expense. Long may you make Frou Frou.

Yours truly,

ANNE L. MARTIN.

PART VIII

BEVERAGES

“For now we sit to chat as well as drink.”

COFFEE.

1 for the coffee pot and a heaping tablespoon of ground coffee for each person, is the usual allowance. Mix well with part of an egg moistened with cold water; add a cup of cold water for each tablespoon of coffee. Boil five minutes and steam for ten minutes.

Coffee may be made of boiling water if desired.

COFFEE MERINGUE.

Make strong coffee; put into hot tall glasses with $\frac{1}{2}$ hot milk and whipped cream on top. Sweeten to taste.

SOPHIE HEWETT'S FRUIT PUNCH.

Pare the yellow very thinly from 12 lemons; squeeze the juice into an earthen bowl and let stand over night, if possible. Pare and slice a very ripe pineapple; let lay over night in $\frac{1}{2}$ pound of powdered sugar. Crush 1 quart of berries. It is better to prepare all ingredients day before using.

When all ingredients have been properly prepared, strain juice and mix with 2 pounds powdered sugar, and 3 quarts ice-water. Stir until sugar is dissolved. Strain through muslin bag and put in cool place.

This will serve twenty-five people.

HINT FOR CANNING GRAPE JUICE.

In canning grape juice, if you will put 1 tablespoon of

pure glycerine in every gallon of juice, sweetened to taste, the juice will not become "glassy."

VIENNA CHOCOLATE.

1 quart sweet milk, or 1 pint each of cream and milk. Stir into it 3 heaping tablespoons of grated chocolate; mixed to a paste with cold milk.

Let it boil two or three minutes, and serve immediately with whipped cream.

LEMONADE.

Roll 6 lemons well; squeeze; add 2 cups of sugar, put in pitcher with piece of ice and about 2 quarts of water.

ICED TEA.

The nicest iced tea is made from strong tea poured hot upon ice in the pitcher, then set in ice box.

Green and black tea mixed is considered an improvement.

TEA.

Freshly boiled water is best for tea, and should be poured boiling hot over the required amount of tea in cup or teapot, and allowed to stand for a few minutes covered if possible.

MOTHER'S TEA.

Tea should never boil. Rinse out the earthenware teapot with hot water; put in a teaspoon of tea for each cup of boiling water.

OLD FASHIONED RASPBERRY SHRUB.

Place red raspberries in a pitcher stone jar; cover them with good vinegar and let stand over night. Strain in the morning, and to 1 pint of juice add 1 pint of sugar. Boil ten minutes and bottle while hot.

A little of this in a glass of iced water makes a refreshing drink.



*"The Flour
Everybody Likes"*



THE careful following of a good recipe can never result in perfect baking unless the flour is right.

The skill of woman is powerless to overcome the failures of her miller, for whether her flour be good, bad or indifferent her results will bear the stamp of those same qualities.

To be fair with one's self and to properly test these bread and pastry recipes, Crescent Flour is recommended because of its superior qualities that result from expert milling knowledge.

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PART IX

BREADS

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

MRS. NEQUIST'S PLUM BROD.

(As served for many years at Sylvian Beach Resort.)

4 cups of yellow corn meal, 1 heaping cup graham flour, 1 cup large seeded raisins, 4 cups sour milk, 1 cup light New Orleans molasses, 2 generous teaspoons salt, 4 generous teaspoons soda.

Put these ingredients together in the above named order, dissolving the soda in a little warm water. Pour the mixture into well buttered tins, and steam for three hours. After removing from the steamer, set the tins containing the loaves into a pretty hot oven till thoroughly dried out—about fifteen minutes.

A 1-pound baking powder can makes an ideal tin for these loaves, having been emptied of its original contents and scalded thoroughly before using.

This should be served hot, which can always be accomplished even though the bread be twenty-four hours old, by cutting the slices about $\frac{1}{2}$ inch, spreading rather generously with butter, placing on the plate from which it is to be served, and setting in a steamer over a kettle of boiling water for fifteen minutes.

Mrs. C. B. Kelsey.

GRAHAM GINGER BREAD.

$1\frac{3}{4}$ cups of molasses, $\frac{1}{2}$ cup of butter, 2 cups of sour

milk, 2 teaspoons of soda, 1 tablespoon of ginger, and 1 egg.

Warm molasses and butter together, then add milk, flour, etc., when cool. Mrs. J. C. Wenham.

BOSTON BROWN BREAD.

1 quart milk, 1 quart soft bread crumbs, 2 cups of corn meal, 1 cup of molasses, 1 small teaspoon soda, and $\frac{1}{2}$ teaspoon salt; enough whole-wheat flour to make stiff batter. Soak the bread crumbs in the milk until soft; mix thoroughly, then add the rest.

Fill moulds $\frac{2}{3}$ full and steam five hours.

Mrs. W. H. Whittier.

QUICK BISCUIT FOR FOUR.

2 cups flour, $\frac{1}{2}$ teaspoon salt, 4 level teaspoons baking powder, 2 tablespoons butter, and $\frac{3}{4}$ cup milk.

Mrs. Claude M. Hurd.

MUFFINS.

1 egg, 1 cup sweet milk, $\frac{1}{3}$ cup sugar, 2 scant cups flour, butter size of a small egg, and 2 teaspoons baking powder.

Mrs. E. C. Goodrich.

QUICK BROWN BREAD.

2 cups graham flour, after sifting; 1 cup wheat flour, 1 cup of milk, $\frac{1}{2}$ cup molasses, 1 egg, 2 teaspoons baking powder, 1 teaspoon of salt.

Bake in a slow oven.

Mrs. Charles P. Foote.

CORN MEAL GEMS.

1 cup white flour, $\frac{1}{2}$ cup corn meal, 3 even teaspoons baking powder, $\frac{1}{2}$ teaspoon salt, 3 tablespoons sugar.

Mix thoroughly; add 1 egg and $\frac{2}{3}$ cup of sweet milk.

Bake in hot gem tins twenty minutes.

Mrs. H. J. Gray.

FRENCH ROLLS.

To the quantity of light bread dough, enough for two dozen rolls, add white of 1 egg, well beaten; 2 tablespoons white sugar, and 2 tablespoons of butter.

Work these thoroughly together, roll out about $\frac{1}{2}$ an inch thick, cut the desired size; spread with melted butter, and fold half over.

After letting them rise, bake a delicate brown.

Mrs. Kate L. Darr.

THE BALTIMORE ROLL.

At noon take 2 quarts sifted flour, 1 tablespoon of lard, a little salt and mix well together. Scald well 1 quart milk, let cool and at night mix with the milk $\frac{1}{2}$ cup yeast, $\frac{1}{2}$ cup white sugar. Make hole in the centre of the flour and pour in milk, and set to rise in a warm place. In the morning, mould well and let rise till noon. Then roll thin and cut in shape, 4 inches square and fold each piece over. Place in buttered tin, 1 inch apart; put in warm place to rise until supper. Bake in quick oven fifteen minutes.

Mrs. Edwin F. Sweet.

WAFFLES.

1 tablespoon melted butter, 1 small pint milk, yolks of 3 eggs, beaten, 1 tablespoon sugar, $\frac{1}{2}$ teaspoon salt, flour enough for thin batter, 2 teaspoons baking powder, and whites of eggs, beaten and added last.

Mrs. W. B. Brown.

GRAHAM GEMS.

3 cups sour milk, 1 teaspoon soda, 1 teaspoon salt, 1 tablespoon sugar, 1 tablespoon melted butter or lard, and 2 beaten eggs.

Add eggs to milk, then the sugar and salt, and graham flour, with the soda mixed in, together with the lard or

butter. Make a stiff batter so it will drop and not pour from the spoon.

Bake fifteen minutes in a hot oven.

Mrs. Theodore Miller.

BROWN BREAD.

2 cups sour milk, $\frac{1}{2}$ cup brown sugar; fill cup with dark molasses; $\frac{1}{2}$ teaspoon salt, 2 level teaspoons soda dissolved in a little hot water, 3 cups graham flour.

Steam 2 hours, then put in oven and bake five minutes.

Mrs. James Beuekma.

CREAM BISCUIT.

$3\frac{1}{2}$ cups of flour, 3 teaspoons of baking powder, mixed or sifted thoroughly with flour; 1 cup of thick cream, 1 teaspoon of salt. Cream to be mixed with flour before adding 2 cups of sweet milk.

Mold in soft dough, roll, cut and place in hot oven as quickly as possible.

Mrs. Chas M. Norton.

DR. LANDES BRAN BREAD.

2 cups white flour, 2 cups bran, 2 teaspoons baking powder, 1 teaspoon salt, 1 tablespoon molasses, 2 cups (scant) buttermilk, or sour milk, and 1 scant teaspoon soda.

Mix all together, and bake in slow oven one hour.

MUFFINS.

1 cup milk, 1 egg, 1 tablespoon melted butter, 3 tablespoons sugar, 2 cups flour, and 2 teaspoons baking powder.

Bake in gem pans; light oven when ready to put in.

Mrs. T. B. Ford.

CORNMEAL MUFFINS.

$\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup butter, creamed; 2 eggs, well beaten;

$\frac{3}{4}$ cup cornmeal, and 2 cups flour, sifted with 3 small teaspoons baking powder.

Moisten with milk to soften dough.

Mrs. C. O. Smedley

POPOVERS.

1 cup flour, 1 cup milk, 1 egg, beaten very light; pinch of salt.

Bake in hot oven twenty minutes.

Mrs. E. C. Goodrich.

OATMEAL BREAD.

1 quart boiling water, 1 pint rolled oats, $\frac{1}{2}$ pint molasses, 1 teaspoon salt, $\frac{1}{2}$ cake of yeast, and 2 quarts flour.

Pour boiling water on rolled oats and cool. Add other ingredients; beat all together; put in pans and bake when light.

Mrs. Ford Hughes.

GERMAN COFFEE CAKE.

1 cup scalded milk, $\frac{1}{3}$ cup butter, $\frac{1}{4}$ cup sugar, $\frac{1}{2}$ teaspoon salt, 1 egg, $\frac{1}{3}$ yeast cake, dissolved in $\frac{1}{4}$ cup luke-warm milk, and $\frac{1}{2}$ cup raisins, cut in pieces.

Add butter, sugar and salt to milk. When luke-warm add yeast cake, and egg, well beaten, flour to make a stiff batter, and raisins. Cover and let it rise over night.

In the morning, spread in buttered tins $\frac{1}{2}$ inch thick; dot with butter and sprinkle on a mixture of sugar and cinnamon. Cover with pans, and let it rise again.

Bake in a hot oven.

ST. CECILIA ROLLS.

2 cups milk, $1\frac{1}{2}$ cups boiling water, $1\frac{1}{2}$ teaspoons salt, $\frac{1}{2}$ yeast cake, $\frac{1}{3}$ cup sugar, 1 tablespoon lard.

Place yeast to rise in an extra $\frac{1}{2}$ cup luke-warm water.

Measure the milk, lard, and salt and pour on the boiling water. When luke-warm, add yeast to this and work in 4 cups of flour.

Cover this sponge tightly and let rise about forty minutes; work in flour to make a soft dough and put on a well floured board and knead ten minutes. Place in greased bowl and cover tightly. Let rise until it doubles its size; knead lightly; work into rolls (makes sixty). Rub melted butter over the top and sides of the rolls; let rise until very light.

Bake in hot oven twenty or thirty minutes.

Mrs. Joseph E. Coulter.

POPOVERS.

2 cups flour, 3 eggs, 2 cups milk, $\frac{1}{2}$ teaspoon salt.

Grease gem pans, put them in oven to get very hot; beat the eggs, without separating, until very light; add to them the milk and salt.

Have flour in another bowl; pour the mixture gradually on the flour, stirring all the while. Do not add too rapidly or the batter will be too thin to be beaten smooth. Strain through a sieve to remove any lumps; fill gem pans half full; put in quick oven, and bake about twenty-five minutes.

If properly made, they will be four times their bulk.

Mrs. Charles H. Cox.

FRIEDA'S GRAHAM GEMS.

1 egg, 1 tablespoon sugar, pinch of salt, $1\frac{1}{2}$ cups graham flour, with 1 teaspoon Jennings baking powder, butter size of hickory nut, melted and poured in last.

Have gem pans hot.

Mrs. F. M. Davis.

BEATEN BISCUITS.

1 pint of flour, lard size of an egg, 1 pinch of salt. Mix

with sweet milk or water to a stiff dough. Beat until dough is smooth as satin.

Mrs. C. W. Calkins.

LOUISVILLE BEATEN BISCUIT.

1 quart sifted flour, 1 teaspoon salt, 1 heaping tablespoon lard, 1 cup milk or water. Mix well together and then roll through beaten biscuit machine until the dough pops. Cut in biscuit form, pierce with a fork, and bake in a moderate oven.

The biscuit machine may be obtained at the hardware or house-furnishing store.

Miss Rebecca Richmond.

PANCAKES.

2½ cups sour milk, 3 eggs, beaten separately; 1 small teaspoon soda, a little baking powder, little salt.

May L. Merrill.

WAFFLES.

2 cups sweet milk, 3 cups of flour, 1 teaspoon salt, 4 eggs, 4 tablespoons melted butter, 2 teaspoons baking powder; add stiffly beaten whites of the 4 eggs last thing, and have waffle iron hot enough, but not to burn.

May L. Merrill.

MILK RISING BREAD.

Boil ½ cup of new milk at night, and add to it enough cornmeal to make a soft batter; let it stand over night at a temperature of about 75 degrees; in the morning boil another ½ cup of milk, and add cold water till about milk warm, and mix thoroughly with the batter made at night, adding 1 tablespoon of sugar, 1 teaspoon salt, and enough flour to make a soft batter. Set this mixture in a very warm place, not less than 100 degrees, and let it rise to double its bulk. It will take about three hours.

As soon as well risen, add an equal bulk of water, in

which has been dissolved $\frac{1}{2}$ teaspoon soda, 1 rounded tablespoon of lard, more salt, if liked, and flour enough to knead quite soft. Put it into the pans, let rise again to double its bulk, and bake as usual.

Mrs. D. S. Sinclair.

POPOVERS.

Stir 2 cups of flour with a little milk, until it is smooth; add nearly 2 cups of milk, 2 eggs beaten separately, and a teaspoon of salt. Put in well buttered cups, and bake ten minutes.

Mrs. D. S. Sinclair.

MUFFINS.

1 tablespoon shortning, 1 tablespoon sugar, 1 egg, 1 teacup cold water, 3 teaspoons baking powder, flour enough to thicken.

Mrs. Henry E. Storms.

BROWN BREAD.

1 cup molasses, 1 large cup buttermilk, 1 teaspoon soda; dissolve in a little hot water, and add to molasses. 1 small cup white flour, 1 teaspoon baking powder, $\frac{1}{2}$ cup raisins, salt. Enough Graham flour to make quite stiff dough.

Bake slowly about three-quarters of an hour.

Mrs. Claude Wykes.

GREEN CORN GRIDDLE CAKES.

1 pint milk, 2 cups grated green corn, 2 eggs, $\frac{1}{2}$ teaspoon salt, 2 teaspoons baking powder, flour enough to make a good batter; fry on a hot griddle, and serve with butter.

Canned corn can also be used.

Mrs. D. W. Giddings.

JOHNNY CAKE.

$\frac{1}{4}$ cup sugar, $\frac{1}{4}$ cup butter, 1 egg, 1 cup milk, 1 cup white flour, 1 cup corn meal, pinch of salt, 2 teaspoons baking powder.

Mrs. Alfred J. Brown.

PARKER HOUSE ROLLS.

2 cups warm milk, 1 yeast cake, 2 cups sifted flour, 1 teaspoon salt, 2 teaspoons sugar, 2 tablespoons melted butter and 1 egg. Dissolve the yeast in a little warm milk.

Sift the flour into a bowl, add sugar and salt, make a hollow in center and put in yeast and some of the milk. Commence mixing it with the right hand.

Next add the egg, butter and the remaining milk; set in a warm place till very light; then work with sufficient sifted flour into a soft dough, and let it rise again till very light. Then roll it out 1 inch in thickness, and cut into rounds with a cake cutter; brush the rounds with melted butter, double them over, and set in buttered pans 1 inch apart.

Let them rise to double their size and bake to a fine golden color; while hot brush them over with melted butter.

NUT BUNS.

$\frac{1}{2}$ cup milk, $\frac{1}{4}$ teaspoon salt, $\frac{1}{6}$ cup sugar, $\frac{1}{8}$ cup cream, $\frac{1}{4}$ cake compressed yeast, dissolved in $\frac{1}{8}$ cup water, $\frac{1}{4}$ cup English walnuts, chopped; $1\frac{3}{4}$ cups flour.

Have the ingredients luke-warm. Make sponge of milk, salt, dissolved yeast, and 1 cup flour. Let rise about one and a half hours.

Add sugar, nuts and cream. Knead in flour sufficient for soft dough. Let rise forty-five minutes to one hour.

Form into buns. Brush with beaten egg and sprinkle with sugar. Let rise three-quarters of an hour, and bake about half an hour.

Frances E. Peirce.

PART X

EGGS

*“The lay of the morning lark is sweet,
But give me the lay of the morning hen.”*

EGGS.

The yolks of eggs will not turn dark when hard boiled if they are put in boiling water rather than cold at first. A half hour is none too long to cook them.

If the eggs are to be stuffed they must be put in cold water as soon as they are taken from the stove. This will keep the whites in better shape.

EGG TIMBALE.

6 eggs, $1\frac{1}{2}$ cups of milk, 1 teaspoon of chopped parsley, $\frac{1}{4}$ teaspoon of onion juice. Break eggs into a bowl, and beat well, add seasoning, and beat one minute longer; add milk, and stir well; butter 8 timbale moulds, or 1 border mould, and pour mixture into them; set into a deep pan of hot water; cook until firm in centre—about fifteen minutes. Turn out, and serve with tomato sauce.

Mrs. Earl D. Babst.

FRENCH EGGS.

Serve poached eggs on hot buttered toast with a teaspoon of mayonnaise dressing on the top of each egg, and a slice of bacon at the side.

Mrs. Richard H. Franchot.

CREAMED EGGS.

(Mary Utley Aldworth's Recipe.)

Hard boiled eggs, sliced and served while hot, with

cream dressing poured over. Add $\frac{1}{2}$ green pepper chopped; a small onion; dash of Tobasco sauce, and 1 teaspoon of Worcestershire sauce and cream sauce.

SPANISH EGGS.

Rub a slice of onion inside a frying pan. Cut in small pieces 2 medium size tomatoes and cook five minutes with 1 large tablespoon of butter, stirring often. Beat 5 eggs—if small, 6—and add to pan with 1 teaspoon of salt and $\frac{1}{4}$ teaspoon of pepper, and slice of onion.

Stir constantly till eggs begin to thicken like scrambled eggs, then pour in hot dish and serve on toast.

Mrs. Frank Jewell.

SCRAMBLED EGGS.

1 tablespoon of butter, 1 teaspoon of salt, 1 teacup of milk, 4 eggs, broken in the above, but do not whip. Break the yolks with a fork, and stir gently as they cook.

This is enough for four people, and cooked best in chafing dish; serve eggs on hot toast.

Mrs. Richard H. Franchot.

DELICATE SCRAMBLED EGGS.

3 eggs beaten lightly, 3 tablespoons cold water, pinch of salt, butter size of a walnut. Put all into a granite or aluminum shallow pan, cook by stirring from bottom of pan.

Mrs. Frank M. Davis.

EGGS AND SWEETBREADS.

1 tablespoon of butter, 1 teaspoon salt, 2 teacups of milk, 6 eggs broken in the above, but do not whip; break the yolks with a fork and stir gently as they cook. When about half done, add 2 large sweetbreads, which have been parboiled and cut up in little squares. When eggs are cooked, serve on hot toast. Best cooked in chafing dish.

Mrs. Richard H. Franchot.

SWISS EGGS.

Cut $\frac{1}{4}$ pound of cheese into thin shavings; butter shallow pudding dish and put in the cheese, then a little lump of butter on top. Mix $\frac{1}{2}$ teaspoon salt, $\frac{1}{10}$ teaspoon cayenne, 1 teaspoon of mustard, and $\frac{1}{3}$ cup cream, and pour half over the cheese; then break 6 eggs into a dish, and pour the remaining sauce over and cook in oven eight minutes.

Mrs. William H. Tibbs.

LYONNAISE EGGS.

Cook 2 tablespoons of butter, 1 tablespoon of chopped onion for eight minutes; then add 1 tablespoon of flour, and cook till smooth and frothy, stirring constantly. Slowly add $3\frac{1}{2}$ gills of milk and cook four minutes, stirring at the first; then $\frac{1}{8}$ teaspoon of pepper, $\frac{1}{2}$ teaspoon of salt; pour all into deep hot plate.

Over this, break 6 eggs, and cover with $\frac{3}{4}$ cup of bread crumbs, and cook for five minutes in moderately hot oven, and serve in same dish.

Mrs. Albert Jennings.

EGGS WITH ASPARAGUS.

Poach eggs, boil asparagus in regular way, broil large sized sardines; have ready some toast, which should be cut rather thick; trim off all the crust; just before serving, dip the toast in the asparagus liquor; on each slice, spread layer of asparagus, over which pour melted butter, then sardines and the poached eggs. Sprinkle with paprika.

Mrs. Albert Humphrey Pratt.

EGGS MARIE ANTOINETTE.

Hard boiled eggs, cut lengthwise, served on toast, over which pour the following:

SAUCE.—2 tablespoons butter, 1 dessert spoon of flour; melt and let come to a light yellow; add salt and pepper; yolks of 2 eggs with $\frac{1}{2}$ pint of cream, beaten separately.

Add slowly to butter and flour, till it forms a smooth sauce. To this add bits of cold tongue, ham, or truffles.

Garnish dish with parsley.

Mrs. Albert Humphrey Pratt.

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Have the most inviting look, the pleasantest odor and the most delicious flavor of anything you can place before a hungry man.

A lettuce sandwich is all right for a pink tea, but if you want to feed a hungry man give him the hot biscuits every time.

In fact, it's a sure way to please a hungry person of any age or sex.

Hot biscuits smell like something good to eat; they remind us that there's a good cook near by who has interest enough in us to use her brain and her skill in getting something nice for us to eat.

And of course if she makes them out of

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NO BAD RESULT IN USING TOO MUCH.

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Yes, ma'am,

Lily White is "the flour the best cooks use."

PART XI

CAKES

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

IN CAKE MAKING

For Sponge and Pound cake, have heat that will, in five minutes, turn a piece of white paper light yellow. For all other kinds of cake, have heat that will, in five minutes, turn a piece of white paper dark yellow.

CREAM NUT CAKE.

1 cup sugar, $\frac{1}{3}$ cup butter, $\frac{3}{4}$ cup milk, 2 cups flour, $1\frac{1}{2}$ baking powder, 4 whites of eggs, beaten to a stiff froth, and added last.

Bake in three round tins in hot oven.

FILLING.—1 cup milk, 1 yolk of egg, 1 tablespoon of cornstarch, 2 tablespoons butter, 3 tablespoons sugar. Cook in double boiler, then add $\frac{3}{4}$ cup of chopped nuts and 1 teaspoon vanilla.

Mrs. D. W. Giddings.

CREAM CAKE.

$\frac{1}{2}$ cup butter, 2 cups sugar, 1 cup milk, 3 cups flour, 4 teaspoons baking powder (level), whites 4 eggs, vanilla. Bake in layers.

FILLING.— $\frac{7}{8}$ cups sugar, $\frac{1}{3}$ cup flour, $\frac{1}{8}$ teaspoon salt, yolks of 4 or 5 eggs, 2 cups scalded milk, 1 teaspoon vanilla or $\frac{1}{2}$ teaspoon lemon extract. Cook fifteen minutes

in double boiler, stirring constantly until thickened, afterwards occasionally.

Filling may be varied by the addition of cocoanut, chopped almonds, or $1\frac{1}{4}$ squares of baker's chocolate. Melt chocolate over hot water, then add to cream.

Cover top of cake with white mountain cream chocolate or caramel icing. Mrs. D. H. Brown.

WHITE CAKE.

$1\frac{1}{2}$ cups sugar, heaping tablespoon butter, $\frac{2}{3}$ cup sweet milk, flavor to taste; 2 cups flour, whites of 3 eggs, and 2 teaspoons baking powder.

Anna R. Calkins.

IMPERIAL CAKE.

1 pound sugar, 1 pound flour, $\frac{3}{4}$ pound butter, 1 pound almonds, blanched and cut fine; $\frac{1}{2}$ pound citron, sliced or cut fine, $\frac{1}{2}$ pound raisins, stoned and cut in half; rind and juice of 1 lemon, 1 nutmeg, a bit of mace. Small glass brandy improves the cake. (Can be omitted.) A few raisins can be used. 10 eggs, well beaten.

Put fruit in the flour, bake in thick loaves in ordinary bread tins. This is very delicious, will keep for months. Elegant. Mrs. Thos. D. Gilbert.

BUND—(German).

Dissolve 1 cake yeastfoam in a glass of water; add flour to make thin batter; let rise and add $\frac{1}{2}$ cup sugar, $\frac{2}{3}$ cup butter, flour. Let rise again and add lemon peel, 1 cup raisins, 3 eggs, enough flour to make batter a little stiffer than cake dough.

Butter and line with English walnuts, a pan, with stack in middle; pour in batter, and let rise until light; then bake in slow oven from sixty to seventy minutes.

Mrs. Jos. Kortlander.

COCOANUT PUFFS.

The whites of 3 eggs, 1 cup of sugar, 1 cup of coconut, freshly grated, if possible. Beat the whites to a very stiff froth; add the sugar, stirring in slowly; add the coconut by teaspoon, beating steadily.

For baking these, use a tin as bright and clean as convenient, for they will absorb flavors if a roasting pan is used. The tin should be buttered and sprinkled over completely with flour, which should afterward be shaken off. Drop the mixture in teaspoonfuls at some distance apart. Bake in a slow oven thirty minutes.

Mrs. C. B. Kelsey.

CREAM PUFFS.

Put 1 cup of water and $\frac{1}{2}$ cup butter over to boil. Then stir in 1 cup of flour. Take from stove and stir in 3 eggs, 1 at a time. Bake in greased gem pans in slow oven for forty-five minutes.

This will make ten or eleven puffs. When ready to serve, fill the puffs with whipped cream or a cream filling.

CREAM FILLING.—2 cups milk, $\frac{1}{2}$ cup sugar, a little salt.

When at the boiling point, stir in 2 heaping tablespoons of flour, smoothed in milk, and add 2 well beaten eggs.

Mrs. M. W. Cole.

"EVERYDAY" FRUIT CAKE.

1 cup brown sugar, $\frac{1}{2}$ cup molasses, 5 tablespoons melted butter, 1 egg, 1 cup floured raisins, $\frac{1}{2}$ cup nut meats; cinnamon, nutmeg, cloves, citron; 1 teaspoon soda, $2\frac{1}{2}$ cups flour, $\frac{2}{3}$ cups boiling water.

Frances L. Evarts.

LEMON LAYER CAKE.

2 cups sugar, $\frac{1}{2}$ cup butter and lard and little salt; 3 eggs (keeping out white of 1 egg), 1 cup water, 2 big

teaspoons baking powder, 3 cups flour, flavoring, cream, sugar, butter, and lard.

FILLING.—Juice of 1 lemon, 3 tablespoons sugar, 1 tablespoon flour, $\frac{1}{2}$ cup water. If too thick, thin with water. Mrs. Theodore Miller.

SUNSHINE CAKE.

$1\frac{1}{2}$ cups granulated sugar, whites of 11 eggs, yolks of 6 eggs, 1 teaspoon vanilla, 1 teaspoon cream tartar, 1 cup flour, once sifted.

Add cream tartar to flour, and sift four times. Beat whites of eggs with wire beater or perforated spoon until light and flaky. Add whites to sugar and beat again; add beaten yolks, vanilla, and sifted flour and cream tartar.

Line bottom of pan and funnel with paper, not greased. Pour in mixture, bake forty minutes. When done, loosen edges and turn out at once.

Miss Gertrude Baars.

TURBAN CAKE.

1 cup sugar, 2 cups flour (do not sift), $\frac{1}{2}$ cup butter (scant), 3 eggs (do not separate), 1 cup raisins, 1 cup currants, orange, lemon, and citron peel, making $\frac{1}{2}$ cup; cut up fine. $\frac{1}{2}$ cup milk, 1 teaspoon vanilla, 2 rounding teaspoons baking powder, cream butter and sugar together. Add the eggs, stir raisins, currants, orange, lemon, and citron peel through the flour, also the baking powder. Add the milk.

Put in a turban pan with tube. Oven moderate.

Mrs. J. A. S. Verdier.

ST. CECILIA MOLASSES CAKE.

Mix together $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup sugar, 1 well beaten egg, 2 tablespoons butter; when these are beaten thoroughly, add 1 teaspoon soda, dissolved in $\frac{1}{2}$ cup cold

water. Cinnamon or ginger to taste. $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ cup raisins; bake in a shallow pan in slow oven.

Mrs. Jos. E. Coulter.

ENGLISH TEA CAKES.

1 teacup C sugar, 1 teacup English currants; $\frac{1}{2}$ teacup, or a little more, butter and lard in equal quantities, $\frac{1}{2}$ nutmeg, 1 level teaspoon soda, 2 teaspoons (rounded) baking powder, 1 egg, a little salt.

Put all the above articles, except egg, together with 3 pints of flour. Mix it lightly with the hands. Beat egg in cup, and add enough sweet milk to make soft like biscuit dough.

Mrs. H. F. Walch.

DEVIL'S FOOD.

1 cup sugar, 2 squares Baker's chocolate, yolk 1 egg, 1 tablespoon butter, 1 teaspoon soda, 1 cup sweet milk, $1\frac{1}{2}$ cups flour, 1 teaspoon vanilla.

Beat yolk, add chocolate and a little of the milk. Place dish in hot water just long enough to dissolve the chocolate. Add to other ingredients when cold.

Bake in moderate oven.

Mrs. J. E. Coulter.

DUTCH SPONGE CAKE.

1 pound of eggs, 1 pound of granulated sugar, $\frac{1}{2}$ pound flour, pinch of salt, grated rind and juice of 1 large lemon. Whip whites very stiff; whip yolks very stiff; then whip both together hard. Then add sugar and lemon, and whip, and lastly, stir in the flour, but do not whip.

Bake in square tins about 3 inches or more deep; fill $\frac{2}{3}$ full; cover with boiled icing when cold.

This makes 2 loaves.

Mrs. Richard H. Franchot.

DUTCH GINGERBREAD.

2 cups of butter, or one of lard and 1 of butter, 2 cups

brown sugar, 2 cups dark molasses, 1 cup sour or sweet milk, 4 eggs, broken in the above, unwhipped; 1 teaspoon of soda dissolved in little milk, 1 teaspoon of cinnamon, 2 teaspoons of allspice, $\frac{1}{4}$ teaspoon of ground cloves, 5 cups (large) of flour. Bake in bread tins in a slow oven. This makes 4 loaves.

Mrs. Richard H. Franchot.

OLD ENGLISH CAKE.

$1\frac{1}{2}$ cups of brown sugar, 1 of sour milk, 3 large cups of flour, sifted; $\frac{1}{2}$ cup butter, 1 teaspoon soda, 1 teaspoon cinnamon, $\frac{1}{2}$ nutmeg, 1 cup raisins, 1 cup currants, 1 lemon, grated rind and juice, 1 egg.

Bake in slow oven.

“Ma Post.”

SPICE CAKE.

2 cups brown sugar, $\frac{3}{4}$ cup butter and lard, 3 eggs, 1 cup sour milk, 1 even teaspoon soda in milk, 1 teaspoon each of cinnamon, cloves and allspice, 2 even cups flour.

Mrs. C. J. Van Etten.

GINGER BREAD.

1 cup sugar, 1 cup molasses, 2 tablespoons butter, 1 egg, 3 cups flour, 1 teaspoon ginger, pinch of salt, 1 cup hot water put in last, with teaspoon of soda.

Mrs. A. J. Brown.

MARGUERITES.

2 whites of eggs beaten stiff; 2 cups icing sugar, $\frac{3}{4}$ cup English walnut meats. Cut up, not too fine, mix together, and drop on square saltine wafers.

Mrs. A. J. Brown.

SPONGE CAKE.

Whites of 4 eggs, beaten well; yolks of 4 eggs with 1 cup of sugar, 1 teaspoon vanilla and 2 tablespoons cold water. Beat all together, add 1 cup of bread flour with

teaspoon baking powder. Sift twice, then fold in beaten whites. Mrs. Chas. E. Temple.

WHITE LOAF CAKE.

1 cup granulated sugar, $\frac{1}{3}$ cup butter, whites of 3 eggs, well beaten; $\frac{1}{2}$ cup milk, $\frac{1}{2}$ teaspoon vanilla, few drops almond flavoring, $1\frac{3}{4}$ cups flour, $2\frac{1}{2}$ level teaspoons baking powder. Beat well.

Bake one hour in slow oven. Clara Goodman.

SUNSHINE CAKE.

1 cup granulated sugar, whites of 7 small, fresh eggs; yolks of 5, pinch of salt, $\frac{3}{8}$ cup flour; $\frac{1}{4}$ teaspoon cream tartar. Beat whites of eggs about half, then add cream tartar and beat very stiff. Beat yolks thoroughly. Stir sugar lightly into whites of eggs, add beaten yolks; then add flour sifted four times. Add salt and vanilla or lemon.

Bake from thirty-five to fifty minutes in moderate oven. Clara Goodman.

WHITE CAKE.

$1\frac{1}{2}$ cups granulated sugar, and $\frac{1}{2}$ cup butter; beat together thoroughly. $\frac{2}{3}$ cup sweet milk, $2\frac{1}{2}$ cups flour, into which is sifted thoroughly a heaping teaspoon baking powder. Whites of 5 eggs, beaten stiff and added last. Flavor with 1 teaspoon vanilla.

Clara Goodman.

CHOCOLATE LOAF CAKE.

1 cup gran. sugar, $\frac{1}{2}$ cup butter, 2 heaping tablespoons cocoa, 2 eggs, well beaten; $\frac{1}{2}$ cup milk or water, 2 cups flour, sifted twice; 2 teaspoons baking powder, $\frac{1}{2}$ teaspoon vanilla. Frost with white frosting.

Clara Goodman.

PICNIC CAKE.

1½ cups sugar, ½ cup butter, 1 egg, 1 cup sour milk, 1 cup raisins, 1 teaspoon soda, dissolved in water and stirred into milk; 2 heaping cups flour; spice to taste.

Mrs. N. A. Fletcher.

SCOTCH SHORT BREAD.

1 pound flour, ½ pound best butter, ¼ pound lightest brown sugar. Put butter and sugar into a mixing bowl, and work well before the fire with one hand, while with the other, the flour is added gradually.

When about half the flour has been used in this manner take the dough to the table, and work in the rest of the flour. This is a thing that requires some practice, as the dough is apt to fall in pieces. As a rule, it should take nearly half an hour before the flour is worked in.

Knead into a round cake, or cut into any desired shape, and if liked, place pieces of orange peel or confection on the top.

Bake in slow oven.

Elizabeth Muir.

CHOCOLATE CREAM CAKE.

Beat ¼ cup butter with ½ cup sugar to a cream, and the yolks of 2 eggs with ½ cup sugar until thick; combine the two mixtures; add four ounces chocolate, melted over hot water; add 1 cup milk and two cups flour, sifted with two teaspoons baking powder. Lastly beat in the whites of two eggs, and 1 teaspoon vanilla. Bake in two layers.

The chocolate may be omitted if desired.

Mrs. W. B. Brown.

CREAM ICING FOR CHOCOLATE CREAM CAKE.

Set 2 cups granulated sugar, 2 ounces chocolate, 1 tablespoon butter, and ¾ cup rich milk over boiling water and stir occasionally until melted. Then set over the fire and stir constantly, while boiling from four to six

minutes; when thick as cream, remove from fire, and beat until cool enough to spread. Flavor with vanilla.

The icing should be perfectly smooth, and cover the two layers to the depth of $\frac{1}{4}$ inch.

Mrs. W. B. Brown.

CHOCOLATE LOAF CAKE.

$\frac{1}{2}$ cake Baker's chocolate, $\frac{1}{2}$ cup sweet milk, $\frac{1}{2}$ cup granulated sugar. Set on stove until chocolate is dissolved; add yolk of 1 egg (cool).

CAKE PART.—1 cup sugar, piece of butter size of walnut, 2 eggs, $\frac{1}{2}$ cup sweet milk, 1 teaspoon soda, dissolved in a little water. Add the prepared chocolate (when cool), teaspoon of vanilla, and flour to make thick as any ordinary cake—not over 2 cups however.

If lemon extract is preferred to vanilla, use a dash of nutmeg with the lemon.

Bake forty-five minutes in a moderate oven.

Mrs. Wm. E. Elliott.

SUNSHINE SPONGE CAKE.

Whites of 7 eggs, yolks of 5, 1 cup fine granulated sugar, 1 scant cup of flour, measured after sifting 5 times, $\frac{1}{2}$ teaspoon of cream tartar, 1 teaspoon orange extract.

Beat yolks until thick and creamy. Add pinch of salt and the cream of tartar to the whites, and beat until very stiff; add sugar; beat thoroughly, then add flavoring and beaten yolk. Mix and carefully stir in the flour; bake in tube pan in a moderate oven forty or fifty minutes. Invert to cool.

If baked in a moderate oven, this will never fail.

Mrs. Chas. N. Remington.

GOOD SPONGE CAKE.

3 eggs, well beaten; $1\frac{1}{2}$ cups of sugar, poured gradually

into the eggs, and beat five minutes; $\frac{1}{2}$ cup of water, 2 small cups of flour, with 2 teaspoons of baking powder.

Bake in a moderate oven thirty to forty-five minutes.

Mrs. T. B. Ford.

SPONGE CAKE.

5 eggs, 1 cup of sugar, 1 cup of flour, grated rind and juice of half a lemon, or 1 teaspoon of vanilla; a little salt, beat the yolks until very light and thick. Add the sugar, beating continuously, then add the flavoring; beat the whites until stiff and dry; cut and fold part of the whites into the yolks and sugar; then cut and fold in part of the flour. Now, in the same order, the remaining whites and flour.

Bake in an unbuttered pan, made for the purpose, and let the cake stand in the inverted pan to cool.

Emma M. Cox.

CHOCOLATE FROSTED CAKE.

1 cup of milk, 1 cup butter, 2 cups of sugar, $3\frac{1}{2}$ cups flour, 5 eggs, leaving out whites of 2; 1 teaspoon cream of tartar, $\frac{1}{2}$ teaspoon soda.

FROSTING.—Beat the whites of 2 eggs until very stiff; add gradually 1 cup of powdered sugar, then 5 tablespoons of grated chocolate. Put on while cake is hot.

Set cake in oven with door open just long enough to dry top of frosting.

Cook in shallow pan.

Mrs. Chas. H. Cox.

FRUIT CAKE.

2 cups brown sugar, $\frac{2}{3}$ cup butter, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup sour milk, $3\frac{1}{2}$ cups flour, 1 cup raisins, 1 cup currants, the yolks of 3 eggs, $\frac{1}{4}$ of a pound of citron or lemon peel, 1 teaspoon of soda, 2 teaspoons cinnamon, 1 teaspoon cloves, and 1 teaspoon nutmeg.

Mrs. Charles Woodard.

CHOCOLATE CAKE.

1 cup butter, 2 cups sugar, 4 cups flour, 4 eggs, 3 teaspoons baking powder, and 1 cup sweet milk.

FROSTING.— $\frac{1}{2}$ cake Baker's chocolate, $\frac{1}{2}$ cup sugar, pulverized; enough hot water to cover; heat in pan of boiling water over the fire three minutes. When cold, add $\frac{1}{2}$ teaspoon vanilla. Spread the same as for jelly cake.

Mrs. Edward M. Tinkham.

WHITE CAKE.

$1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup butter, small measure; $\frac{1}{2}$ cup milk, $1\frac{3}{4}$ cups flour, $1\frac{1}{2}$ teaspoons baking powder; add whites of 4 eggs, and 1 teaspoon vanilla. Bake in slow oven.

Mrs. H. J. Gray.

DEVIL'S FOOD.

2 cups granulated sugar, 1 cup butter, 3 cups flour, 4 eggs, 1 level teaspoon soda, 1 teaspoon cream tarter, mixed in $\frac{1}{2}$ cup of flour, 2 squares of Baker's chocolate, dissolved in 1 cup hot coffee.

Mix sugar, butter, yolks of eggs creamed. Then coffee and chocolate, flour and soda. Lastly fold in the whites of eggs well beaten.

Moderate oven.

Mrs. Harold R. Nye.

CUP CAKES.

Beat the whites of 3 eggs, 1 cup of granulated sugar, and 1 cup of melted butter to a cream; add 1 cup of sweet milk and 1 teaspoon each of lemon and vanilla extract.

Sift 2 teaspoons of baking powder in $2\frac{1}{2}$ cups flour; then mix the above thoroughly, and bake in a moderate oven.

Mrs. Edward M. Smith.

HUCKLEBERRY CAKE.

2 teacups of milk, 1 tablespoon melted butter, $\frac{1}{2}$ cup

sugar, 1 egg, flour to make a stiff batter; 2 teaspoons of baking powder, 1 cup of huckleberries, stirred in the last thing.

Bake and eat hot, with butter.

Mrs. D. W. Giddings.

APPLE SAUCE CAKE.

Cream $\frac{1}{2}$ cup butter and 1 cup sugar, $1\frac{1}{2}$ cups strained apple sauce, 1 cup chopped raisins, 2 cups flour; add raisins to flour, $\frac{1}{2}$ teaspoon cloves, 2 teaspoons cinnamon, 2 rounded teaspoons soda, dissolved in little warm water.

Mrs. A. D. Leavenworth.

PORK CAKE.

1 pound of fresh fat pork, chopped fine, and pour over 1 pint boiling water, 1 pint N. O. molasses, 2 pints brown sugar, 2 nutmegs, cloves, cinnamon, and flavoring to taste; 2 pounds raisins, 2 pounds nuts, 2 pounds currants, 1 pound citron, and 1 pound figs.

Mix flour with fruits; 2 teaspoons of soda, with flour; 2 eggs.

If too stiff, thin with sour cream or milk.

Mrs. Fanna McCrath Coon.

WM. HENRY HARRISON'S FAVORITE CAKE.

1 cup N. O. molasses, 1 cup brown sugar, 1 cup butter, 1 cup cold water, 3 eggs, beaten separately, 2 even teaspoons soda, 1 teaspoon cinnamon, 1 teaspoon cloves. 1 nutmeg, pinch of salt; 1 cup raisins, chopped fine, dredged with flour; flour enough for rather stiff batter.

Mrs. N. B. Brisbin.

The Cooky Jar

SHAKESPEARE COOKIES.

“What’s in a name? A cookie—

By any other name, would it taste as sweet?”

Beat $\frac{3}{4}$ of a cup of butter thoroughly; add 1 cup of sugar and beat again; add 3 eggs, beaten separately. Dissolve soda, size of a pea, in 4 tablespoons of sweet milk, and stir into mixture prepared; add 4 cups of flour, mixing with it 2 teaspoons baking powder; beat all thoroughly; add $\frac{1}{2}$ teaspoon caraway seed—adding more flour if necessary.

The secret of success is to bake the shapes cut upon the outside of the bottom of baking tin.

Mrs. Loraine Immen.

GERMAN CHRISTMAS CAKE.

(Lep Kuchen.)

1 quart sour cream, 2 quarts molasses, 2 pounds brown sugar, 1 ounce cloves, 1 ounce allspice, 1 ounce cinnamon, 1 nutmeg, $\frac{1}{2}$ pound almonds, $\frac{1}{2}$ pound citron, 2 small table spoons soda, 1 lemon, 1 tablespoon vanilla, flour enough to mix as for cookies.

Mix in evening, in the morning roll and bake. Cut as cookies.

Mrs. G. A. Krause.

SUGAR COOKIES.

(Excellent.)

1 cup sugar, 1 cup butter, 2 eggs, well beaten; 5 table spoons sweet milk, 1 teaspoon vinegar in the milk, 1 teaspoon soda, and 1 teaspoon baking powder, in flour.

Mix soft, and bake quickly. Flavor with vanilla or nutmeg.

Mrs. Harold R. Nye.

ZIMMT STERN—German.

1 pound of shelled almonds; do not blanch, but wash, dry and put through a meat cutter. 1 pound pulverized sugar, whites of 6 eggs, $\frac{1}{8}$ ounce cinnamon and lemon peel. Stir the sugar and lemon peel with the white of the eggs, well beaten fifteen minutes; and add cinnamon. Mix almonds with this, and roll dough thin on bread board covered with flour; cut with star-shaped cutter and bake slowly.

Mrs. Jos. Kortlander.

GINGER SNAPS.

1 pint New Orleans molasses, 1 ounce soda, $\frac{1}{2}$ pound brown sugar, $\frac{1}{2}$ pound lard and butter, mixed; 2 pounds of flour, ginger to taste.

Mix together and knead into as soft a dough as you can possibly handle; break off a piece and roll with the hands until you have a roll of about an inch or more in diameter.

Cut in pieces of about $1\frac{1}{2}$ inches. Set these upright in a well greased pan flattening them down with the hand and leaving plenty of room to spread.

Mrs. J. A. Westerhoff.

PFEFFERNUSSE.

4 whole eggs, and the yolks of 4 eggs, with 1 pound of sugar, and stir for one hour; then add $\frac{1}{2}$ pound of blanched and finely chopped almonds and orange peel; a teaspoon of cinnamon, the same amount of ground cloves. Then mix $\frac{1}{2}$ pound of flour well with this mixture. Now put portions the size of hazelnuts into buttered pans and bake in a moderate oven.

Mrs. Geo. W. Brandt.

CRISP WAFER COOKIES.

4 cups flour, mixed with 1 cup butter. Break three eggs into a bowl, and beat with $1\frac{1}{2}$ cups sugar. Add 1 small

teaspoon soda, dissolved in 1 tablespoon sweet milk. Flavoring—Add this to flour and butter, and roll out thin.

Mrs. Claude M. Hurd.

HERMITS.

1½ cups brown sugar, 1 cup butter, ½ cup molasses, enough flour to stiffen; ½ teaspoon soda, 1 teaspoon each spices, 1 cup nuts, 1 cup raisins, 2 eggs, and ½ cup sweet milk.

Anna R. Calkins.

HERMITS.

3 cups brown sugar, 1 cup butter or ½ drippings, 4 eggs well beaten; 1 cup sour milk, in which is dissolved 1 good teaspoon soda; 1 teaspoon cinnamon, 1 teaspoon cloves, 1 nutmeg, 2 cups chopped raisins or part nuts; 5⅛ cups flour. Make fifty-four hermits.

Scald raisins, then cover with cold water, squeeze dry and chop.

Bake in broad pan, and mark in squares while warm.

Mrs. Fletcher.

GERMAN COOKIES.

4 eggs (use no wetting); 2 cups sugar, 1 cup butter, 1 teaspoon baking powder, flour to pat out or roll. When ready for oven, put on butter, sugar, cinnamon and chopped almonds.

Bertha Kutsche.

MOTHER'S COOKIES.

1 cup sugar, 1 cup New Orleans molasses, 1 cup lard, 1 cup boiling water, 1 teaspoon cloves, 1 teaspoon nutmeg, 1 teaspoon salt, 1 tablespoon soda, 1 tablespoon ginger, 1 tablespoon cinnamon, 1 egg, 1 cup raisins, chopped fine.

Sift soda with 1 cup flour; then add sufficient flour to roll out nicely.

Viola Crow.

COOKIES.

2 cups sugar, 1 cup butter, 1 cup sour cream, 2 eggs,

1 teaspoon soda, and a little baking powder; 1 teaspoon vanilla.

Mix soft.

Mrs. C. J. Van Etten.

COOKIES.

1 cup sugar, $\frac{1}{2}$ cup butter, 1 egg, $\frac{1}{2}$ cup sour cream. Level teaspoon soda, nutmeg, $\frac{1}{4}$ teaspoon baking powder, flour. Mix as soft as possible.

Makes fifty cookies.

Mrs. N. A. Fletcher.

GINGER COOKIES.

1 egg, 1 cup brown sugar, $\frac{1}{2}$ cup New Orleans molasses, $\frac{1}{2}$ cup hot water, $2\frac{1}{2}$ cups flour, $\frac{1}{2}$ teaspoon cinnamon, 1 teaspoon cream of tartar, mixed with the flour.

Drop from spoon in buttered dripping pan. Bake in moderately heated oven.

Mrs. W. H. Anderson.

OAT MEAL COOKIES.

1 cup sugar, $\frac{3}{4}$ cup butter, 2 eggs, beaten together; 2 cups flour, 2 cups rolled oats, $\frac{3}{4}$ cup raisins, cut in halves, 1 teaspoon each soda, vanilla and cinnamon, $\frac{1}{2}$ cup water, 2 tablespoons sweet cream.

Drop in pan a teaspoon of dough to each cookie.

Mrs. Chas. P. Foote.

COOKIES.

$1\frac{1}{2}$ cups sugar, 1 cup of butter and lard, mixed $\frac{1}{2}$ each; $\frac{1}{2}$ cup of sour milk, $\frac{1}{2}$ teaspoon soda in the milk, 2 eggs. Do not beat the eggs, mix all together, flour enough to roll out.

Sprinkle with sugar before baking.

Mrs. Nash.

MRS. MARY RICHMOND KENDALL'S SAND TARTS.

Half recipe by measure: $5\frac{1}{2}$ cups flour, 1 cup butter, $1\frac{1}{2}$ sugar, 1 egg, leaving the white for the top; $\frac{1}{4}$ cup of water, with a little soda dissolved; ground cinnamon, granulated sugar, almonds.

Mix together flour, butter, sugar, soda and water and yolk of egg, beaten light; then roll very thin. Cut in oblong pieces like ladyfingers. Before separating them, wet the top with white of egg, then sprinkle with sugar and cinnamon so mixed as to look like sand. On the end of each tart place a split blanched almond.

Bake in a quick oven. Rebecca Richmond.

OATMEAL COOKIES.

4 cups oatmeal, $\frac{1}{2}$ cup lard, $\frac{1}{2}$ cup butter, 2 cups brown sugar, 1 cup raisins, 1 cup nut meats, 2 cups flour, using $\frac{1}{2}$ cup to mix with nut meats and raisins.

Mix oatmeal, sugar and flour well together, then add shortning and vanilla—1 level teaspoon soda in $\frac{1}{2}$ cup boiling water.

Very hot oven. Mrs. Fanna McCrath Coon.

Doughnuts

“NEVER FAIL” DOUGHNUTS.

Cream 1 scant cup of sugar with butter the size of a hickorynut; add yolks of 3 eggs, unbeaten; and beat with spoon three or four minutes; add 1 cup of sweet milk, a pinch of salt, $\frac{1}{2}$ nutmeg, grated; add flour enough to handle with 3 heaping teaspoons of baking powder, mixed with the first cup.

Cut all out before commencing to fry in deep fat. When fried place on a paper to cool and absorb the fat.

Mrs. W. H. Whittier.

DOUGHNUTS.

(Fine.)

$1\frac{1}{2}$ cups of sugar, 2 eggs, pinch of salt, and a little nutmeg. Stir this until very light; then add 1 good cupful of mashed potatoes, freshly cooked (1 heaping teaspoon

of butter in the potatoes); 1 cup of sweet milk, 3 teaspoons of baking powder; enough flour to roll them.

Fry 1, and if it blisters, use more flour. Do not make them so very stiff, or they will be tough.

Mrs. L. D. Steward.

CREAM DOUGHNUTS.

2 cups thick sour cream, $1\frac{1}{2}$ cups sugar, 3 eggs, 1 teaspoon soda, 1 teaspoon salt, 2 large teaspoons ginger; a little nutmeg sifted in some of the flour.

Mix, not too stiff.

Mrs. Wm. Widdicomb.

DOUGHNUTS.

1 cup sugar, 1 butter ball, 1 teaspoon salt, 3 eggs, beaten separately; 1 cup sour milk, $\frac{1}{2}$ teaspoon soda, nutmeg, $3\frac{1}{2}$ cups flour, and 1 teaspoon baking powder.

Angie S. Buchanan.

FRIED CAKES.

2 cups sugar, $\frac{1}{2}$ cup butter, 1 cup milk, 3 cups flour, 3 or 4 eggs, 2 teaspoons baking powder. Fry in deep lard.

Clara Goodman.

DOUGHNUTS.

1 cup sugar, butter size of an egg, a pinch of salt, $\frac{1}{2}$ nutmeg, grated; 2 eggs, well beaten; 1 cup milk, 2 teaspoons baking powder, flour enough to roll.

Mrs. C. J. Van Etten.

DOUGHNUTS.

1 cup C sugar, butter size of walnut, whites of 2 eggs, yolks of three eggs, 1 cup sweet milk, 2 small teaspoons baking powder, nutmeg. Stir in flour until very soft.

Drain on brown paper.

Mrs. Henry Idema.

DOUGHNUTS.

$\frac{1}{2}$ cup butter, creamed with $1\frac{1}{2}$ cups pulverized sugar; 1 cup sour milk, 1 even teaspoon soda, dissolved in the

sour milk; 2 eggs, yolks and whites beaten separately; pinch of salt, flour to roll soft, $\frac{1}{2}$ nutmeg, white of egg added last.

Fry in very hot lard, but do not burn.

Mrs. N. B. Brisbin.

For sure results, use

Lily White, "the flour the best cooks use."

THE BEST GOODS ATTRACT
THE BEST TRADE.

Ceresota Flour

Is a **perfect Bread Flour.**

Would the millions who use Ceresota from
year to year, buy it, if a cheaper flour
was just as good?

All Grocers sell it.

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Is a delicious blend, put up in

1, 2 and 3 lb. Tins.

Never sold in bulk. Your Grocer sells it.

JUDSON GROCER CO.

Wholesale Distributers.

PART VII

PASTRY

“Who can cloy the hungry edge of appetite.”

PASTRY.

Very good pastry is made from 3 cups sifted flour, 1 cup lard or butter, a generous teaspoon of salt, and $\frac{3}{4}$ cup ice-water. Add the water slowly as the quantity may vary a little.

The flour, butter and salt may be mixed and kept in a cool place for a long time, and then, when a pie is to be made, take sufficient quantity and add the proportionate water. Use a fork in mixing.

Another good rule: $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ teaspoon salt, $\frac{1}{4}$ cup butter, $\frac{1}{4}$ cup lard. Ice-water to make the dough.

Mrs. Albert Jennings.

PLAIN PIE CRUST.

$2\frac{1}{2}$ cups sifted flour, $\frac{1}{2}$ teaspoon salt, 1 rounding teaspoon baking powder. Sift together, add $\frac{2}{3}$ cup butter and lard, mixed; $\frac{1}{2}$ cup cold water.

Roll once for under crust. Fold and roll several times for top crust, as each fold makes a flake.

Mrs. Albert Jennings.

PUFF PASTE.

(Excellent.)

Into 1 quart sifted flour, mix 2 teaspoons baking powder and 1 teaspoon salt; sift again. 1 teacup butter, 1 teacup lard, hard and cold; work the lard into the flour until smooth.

Then put in just enough ice-water (about $\frac{1}{2}$ cup), containing beaten white of an egg, to mix very stiff dough; roll it out into a thin sheet, spread with $\frac{1}{4}$ of the butter; roll up closely into a long roll, double the ends towards the center, flatten and reroll; then spread again with another $\frac{1}{4}$ of the butter. Continue this until the butter is all used. Cover it with a cloth and put it in a cold place. Let it get *cold*.

This may be rolled from you or toward you, or left or right. Mrs. Walter Clark.

PATE SHELLS.

Cut the above with a cookie cutter; with a smaller cutter take out the centers of three and lay on, one above the other. Mrs. Walter Clark.

CRUST SUFFICIENT FOR TWO PIES.

2 cups flour unsifted; add $\frac{1}{4}$ teaspoon salt, and sift; $\frac{2}{3}$ cup lard, scant $\frac{2}{3}$ cup water. Cut the lard into the flour until very fine; add water to make soft dough.

Mrs. L. L. Skillman.

CHEESE STRAWS.

1 cup pastry flour, 1 cup grated cheese, 1 level teaspoon baking powder, 1 level teaspoon butter, $\frac{1}{4}$ teaspoon salt, dash of cayenne, milk to make a stiff dough. Sift the flour, baking powder, and salt together; work in the butter; when thoroughly mixed, add cheese and cayenne; add the milk slowly; then take out onto a floured board; roll or pat into a flat sheet; cut into strips about 4 inches long and $\frac{1}{4}$ inch wide, or less. Bake quickly.

Mrs. Albert Jennings.

TIMBALES.

Roll the puff paste rather thin and fit into timbale moulds. Form cheese straws from puff paste; roll out;

sprinkle with cayenne and cheese, grated; fold; roll; sprinkle again and repeat once more.

Cut and bake as in previous rule.

Mrs. Walter Clark.

POTATO CRUST FOR MEAT PIES.

Boil and mash a dozen medium size potatoes; add 1 teaspoon salt, 2 tablespoons cold butter and $\frac{1}{2}$ a cup of milk or cream. Use flour enough to roll out.

Mrs. Albert Jennings.

PASTRY FOR ONE CRUST LEMON PIE.

1 squeezed handful of flour; butter size of a large egg, pinch of salt. Cut the flour and butter together, and add just as little water as possible to make the paste, say 2 tablespoons of water. Roll out, fold and roll several times.

Mrs. L. Webb Banister.

FILLING FOR LEMON PIE.

Yolks of 2 eggs, 5 dessert spoons sugar, juice of 1 lemon, 1 tablespoon flour, butter half size of an egg, 1 cup milk. Cream the butter and sugar; add beaten yolks, juice of lemon and milk; pour into the crust and bake.

When firmly set, cover with the beaten whites, and brown delicately.

Mrs. L. Webb Banister.

RAISIN AND CRANBERRY PIE.

1 cup cranberries, cut in halves, $\frac{1}{2}$ cup raisins, cut and seeded, $\frac{1}{2}$ cup water, 1 cup sugar, 1 teaspoon vanilla. Mix and bake between two crusts.

Mrs. N. E. Degan.

SOUR CREAM PIE.

1 cup chopped seeded raisins, 1 cup light brown sugar, 1 cup sour cream, 1 teaspoon cinnamon, 1 well beaten egg. Mix thoroughly and bake between two crusts.

Mrs. N. E. Degen.

SQUASH OR PUMPKIN PIE.

1 pint squash, 2 cups sugar, 1 pint milk, 3 eggs, 1 teaspoon cinnamon, 1 teaspoon vanilla, $\frac{1}{2}$ nutmeg. Put everything into the squash, adding the milk last. Mix thoroughly.

Bertha Kutsche.

MINCE MEAT.

4 pounds beef—round steak; 1 pound suet, 5 pounds raisins, 3 pounds currants, $\frac{1}{2}$ pound orange peel, $\frac{1}{2}$ pound citron, $\frac{1}{2}$ pound lemon peel, 2 cans huckleberries, 1 cup sweet wine, 1 pint Orleans molasses, 3 tablespoons cinnamon, 2 tablespoons cloves, 1 tablespoon salt, 2 glasses currant jelly, 2 pounds brown sugar, $1\frac{1}{4}$ pecks apples 1 quart boiled cider.

Cook until thick and dark, and when made into pies, add tablespoon of brandy. This makes 15 quarts.

Mrs. Alfred J. Brown.

JELLY PIES.

1 cup sugar, $\frac{1}{4}$ cup butter, 1 even tablespoon flour, $\frac{1}{2}$ cup tart jelly—currant is preferable; 2 eggs, reserving white of 1 for meringue; and $\frac{1}{2}$ cup sweet cream. Flavor slightly with vanilla.

Clara D. Manley.

CREAM PIE.

2 cups sweet cream, 2 rounding tablespoons flour, 6 tablespoons sugar, pinch of salt. Flavor with nutmeg; bake in deep pie tin with one crust.

Clara D. Manley.

MINCE MEAT.

2 quarts green tomatoes, put through grinder; $\frac{1}{4}$ cup salt. Cover this with boiling water, let stand fifteen minutes, drain off all liquid and then add 2 cups of seeded raisins.

1 cup suet, chopped; 7 cups sugar, 1 cup currants, 1

cup citron, chopped; $\frac{1}{2}$ cup English walnuts, 1 cup vinegar, 1 cup molasses, 1 tablespoon each cinnamon, cloves and nutmeg. Cook till thick, and tomatoes transparent.

Seal in jars ready for use any time.

This is delicious without meat or apple.

Angie S. Buchanan.

GREEN TOMATO MINCE MEAT.

1 pint green chopped tomatoes, 1 pint chopped apples, 3 cups sugar, $\frac{1}{2}$ cup vinegar, 1 tablespoon flour, 1 teaspoon each cloves, cinnamon, allspice, salt; $\frac{1}{2}$ box seeded raisins. Put through the grinder; put all together and cook until tender.

Three times this rule makes 5 quarts.

Mrs. Lavancha Shedd.

GREEN TOMATO MINCE MEAT.

8 pounds green tomatoes, chopped and drained; 4 pounds of light brown sugar, $1\frac{1}{2}$ cups vinegar, 5 tablespoons cinnamon, 5 tablespoons cloves, 5 tablespoons salt, 2 boxes of raisins, 2 boxes of currants; last, a little butter the size of an egg.

Cook slowly half an hour.

Mrs. Wm. B. Jarvis.

MINCE MEAT.

3 bowls meat, chopped fine; 4 bowls apples, 1 bowl suet, chopped fine, 2 bowls raisins, seeded; 4 bowls sugar, 1 bowl molasses, 1 bowl vinegar, 1 pint whiskey, 2 tablespoons cinnamon, 2 tablespoons cloves, 1 tablespoon salt, 3 nutmeg. When cooked, add whiskey.

Mrs. J. A. McPherson.

MINCE MEAT.

3 pounds beef, chopped; 1 pound suet, 3 pounds apples, 1 pound Sultana raisins, 2 pounds seeded raisins, 2 pounds currants, 1 pound citron, 2 tablespoons cinnamon,

1 tablespoon cloves, 2 tablespoons melted butter; a little salt, $2\frac{1}{2}$ pounds brown sugar, 1 quart sweet cider, 1 pint brandy. May Merrill.

PUMPKIN PIE.

$\frac{1}{2}$ cup sugar, 2 eggs, $\frac{3}{4}$ cup milk, 1 cup canned pumpkin, 1 teaspoon ginger, pinch salt; bake slowly three-quarters of an hour. Directions—Mix sugar and spices together with well beaten eggs, then add pumpkin.

Mrs. A. J. Brown.

LEMON PIE.

Grate the yellow rind of 1 lemon, mix it with the juice; then add $\frac{3}{4}$ cup of sugar, 1 tablespoon butter, 1 tablespoon flour, 2 tablespoons water, 3 tablespoons milk. Beat all together with the yolks of 3 eggs, and bake in a rich paste.

For the frosting, beat the whites of 3 eggs with 3 tablespoons powdered sugar. Brown in the oven after spreading. Annie C. Thompson.

MISS MANGOLD'S CHEESE PIE.

1 cup cottage cheese, 1 cup of white sugar, 3 eggs, well beaten; a pinch of salt, 1 pint rich sweet milk. Sprinkle cinnamon lightly on top; add $\frac{1}{2}$ cup currants, when custard is partly baked.

Bake with under crust only. Mrs. Jennings.

GREEN TOMATO MINCE MEAT.

2 quarts green tomatoes, chopped fine; $\frac{1}{4}$ cup salt. Cover with boiling water; let stand fifteen minutes; then drain off all liquid.

Add 2 cups seeded raisins, 1 cup suet, chopped; 7 cups sugar, 1 cup of currants, 1 cup citron, chopped; $\frac{1}{2}$ cup molasses, 1 tablespoon each of powdered cinnamon, cloves, salt, nutmeg. Cook until thick, and the tomatoes transparent.

Seal up in jars, ready for use any time during the
winter.

Mrs. George G. Briggs.

SOUR CREAM PIE.

1 cup chopped raisins, 1 cup thick sour cream, 1 egg,
1 cup granulated sugar.

Mrs. Fanna McCrath Coon.

Always buy

Lily White, "the flour the best cooks use."

PART XIII

Fruits, Pickles and Relishes

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

The banana, preserved by the latest scientific skill is very rich and is used, like figs, dates and raisins, as a table delicacy.

RHUBARB CONSERVE.

3½ pounds rhubarb, 3 pounds sugar, juice and yellow rind of 2 lemons. After boiling half an hour, add ¼ pound preserved orange peel. Cook slowly, and about half an hour before finished, add ¼ pound chopped English walnut meats.

If dried orange peel is used, soak in hot water first.

Miss Lois Himes.

HIGHDEN PICKLE.

Chop fine equal quantities of green tomatoes, cucumbers, onions and a few green peppers, and when mixed, sprinkle with salt; let them stand a day, then pour the water off and pour on boiling vinegar with mustard, a little sugar and spices to taste. Sugar can be omitted.

Mrs. A. D. Crain.

CHOWDER PICKLE.

1 peck green tomatoes, six large onions, and 4 large green peppers, chopped fine; ¾ teacup salt. Let it stand over night, then drain thoroughly through a colander; add vinegar enough to cover; 10 cents worth of white

mustard seed, 3 teaspoons cinnamon, three teaspoons cloves, and 2 cups sugar.

Cook gently for one hour.

Mrs. A. D. Crain.

UNEQUALED CELERY SAUCE.

15 large tomatoes, 5 large onions, 1 red pepper, 4 celery heads, $3\frac{1}{2}$ cups vinegar, 2 tablespoons salt, 8 tablespoons sugar; chop all fine—tomatoes separately. Boil $1\frac{1}{2}$ hours.

Mrs. Loraine Immen.

CELERY SAUCE.

15 large ripe tomatoes, 5 onions, 1 red pepper, 4 heads celery, $3\frac{1}{2}$ cups vinegar, 2 teaspoons salt, and 8 teaspoons sugar.

Chop all fine—tomatoes separately. Drain water from tomatoes, and cook all together about one hour.

CORN RELISH.

12 cups cabbage, 12 cups corn, 3 cups sugar, 1 quart vinegar, $\frac{1}{4}$ pound Coleman's mustard, 5 green peppers, 6 red peppers, 3 tablespoons salt. Cook twenty minutes.

Mrs. A. C. Sharpe.

SPICED PEACHES.

7 pounds fruit, or 5; 4 pounds sugar, or $2\frac{1}{2}$; 1 quart vinegar, or 1 pint; stick cinnamon and whole cloves.

Heat vinegar, sugar and spices; add fruit, and cook until tender, and can.

Mrs. A. C. Sharpe.

PICKLED PEACHES.

7 pounds of peaches, $\frac{1}{2}$ gallon vinegar, 1 quart water, 3 pounds light brown sugar, 3 tablespoons cinnamon, 2 tablespoons of allspice. Tie in little cloth sacks, ground spices to be used; boil *gently* ten minutes; put a clove or two in each peach; boil in syrup until tender.

Mrs. A. C. Sharpe.

Fill cans with the peaches and cover with hot syrup.

Mrs. L. Frank McKnight.

QUINCE HONEY.

3 pints of sugar, $1\frac{1}{2}$ pints water, 1 pint grated quince—about four good sized ones. Let sugar and water come to a boil; add fruit and let boil half an hour, or until it turns pink.

This makes about two quarts.

Mrs. J. M. Evarts.

GINGER PEAR.

8 pounds hard pears, diced; 8 pounds sugar, juice of 2 lemons, rind of 1 lemon, chopped fine; 1 cup water, 10 cents ginger root. Cook two and one-half hours.

Add English walnuts if desired; the combination is delicious. Add nuts when through cooking.

Mrs. Henry J. Heystek.

SWEET PEAR PICKLES.

(Delicious.)

Core and cut fruit in halves. To 1 cup pears, use 1 quart best cider vinegar; to 3 pints sugar, 1 teaspoon whole cloves, 1 teaspoon ground cinnamon, 1 teaspoon ground allspice. Tie spices in a bag.

Cook fruit in syrup until tender, then put fruit in stone jar and pour over boiling hot syrup. Scald syrup each morning for one week.

Miss Mayme Killean.

PEAR AND PINEAPPLE PRESERVE.

Pare, core, and chop enough pears to make 3 quarts. Chop 2 cans of sliced preserved pineapples, and add to the pears; also add the juice from pineapples. For every quart of fruit add 1 quart of granulated sugar.

Cook until it thickens like marmalade; put into fruit cans, and seal while hot.

Elenora Pike.

PRESERVED GINGER PEARS.

8 pounds of pears, cut fine; 8 pounds sugar, juice of 6 lemons, $\frac{1}{2}$ pound ginger root. Cook three hours, slowly.

Mrs. Charles P. Foote.

PEACH AND ORANGE MARMALADE.

Pare and chop enough yellow peaches to make 3 quarts. 3 quarts of granulated sugar, 1 large, or two small oranges. Peel the oranges and chop the pulp. Cook the yellow part of the peel in three waters, until tender; do not use the white skin. Chop the cooked peel and add this to the peaches, sugar and pulp.

Cook all until the peaches are well cooked, and the whole thickened. Put into fruit cans and seal while hot.

Elenora Pike.

ORANGE MARMALADE.

13 sour oranges, 4 lemons. Slice very thin, and soak over night in 4 quarts of water; boil two hours; add 1 pound sugar to each pint, and boil an hour.

Alyce M. Twamley.

ORANGE MARMALADE.

12 oranges, 3 lemons, 1 gallon water. Save the peel of 6 oranges and chop fine; soak over night, then boil two hours, after which add 7 pounds sugar and boil about twenty minutes—until it jellies.

Mrs. Charles P. Foote.

ORANGE MARMALADE.

1 large grape fruit, 1 large orange, 1 lemon.

Take out the white skin in the grape fruit and lemon, and put all through the meat chopper. To every cup of fruit, add 3 cups of water; let stand twenty-four hours; then put on stove and let it boil fifteen minutes; then

let it stand twenty-four hours again. Then put 1 cup of sugar to a cup of fruit and cook down until thick.

Makes fourteen glasses.

Angie Buchanan.

FRENCH PICKLES.

1 quart chopped cucumbers, 1 quart chopped onions, 1 quart chopped green tomatoes, 1 quart chopped cabbage, 1 quart chopped celery, 3 large green peppers, chopped; $\frac{1}{2}$ cup grated horseradish, 3 pounds light brown sugar, $\frac{1}{2}$ cup salt, and $\frac{1}{2}$ gallon vinegar.

Mix and let come to a boil, then mix together with cold water to consistency of cream.

1 tablespoon tumeric powder, 1 tablespoon curry, powder, $\frac{1}{2}$ pound mustard, and $\frac{1}{2}$ cup flour.

Add to the above and boil twenty minutes.

This will keep without sealing.

Mrs. T. Edwin Reily.

OIL CUCUMBERS.

3 dozen medium size cucumbers, cut in $\frac{1}{2}$ inch pieces; pint onions, ground in meat chopper and salted together. Stand three hours, wash and drain.

3 tablespoons oil, 1 pint white wine vinegar, 1 teaspoon white mustard seed, 1 teaspoon black mustard seed, and 1 teaspoon celery seed.

Put layer of cucumbers, layer of onions and seeds.

Mrs. William B. Jarvis.

CUCUMBER PICKLES.

Let pickles stand 1 hour in cold water; scrub and let stand ten minutes in boiling water, with handful of salt; then wipe dry and put in cans. To 1 quart can add, 2 tablespoons of salt, 1 teaspoon mixed spices, and fill can with boiling vinegar. Dilute vinegar with water.

Mrs. A. H. Nicholas.

SWEET GREEN TOMATO PICKLE.

Slice 1 peck green tomatoes and $\frac{1}{2}$ peck onions; salt with scant $\frac{1}{2}$ cup salt, over night; drain thoroughly. Next morning boil until tender in $\frac{1}{2}$ gallon cider vinegar, 2 pounds brown sugar, $\frac{1}{2}$ cup assorted pickle spices.

Mrs. Victor E. Duncan.

PICKLED ONIONS.

Small silver skinned onions—drop in hot water a moment to loosen skins. Stand three days in brine—1 cup of salt to 1 quart of water. Pour off water and pour on them scalding vinegar, in which has been boiled 1 red or green pepper.

Mrs. L. F. Nash.

CORN CHOWDER.

10 cups of corn—two dozen ears; 10 cups of cabbage, chopped; 5 large red peppers, chopped; $\frac{1}{2}$ gallon vinegar, 3 tablespoons salt, 3 cups sugar, 4 tablespoons white mustard seed, and 2 tablespoons celery seed.

Mix thoroughly; cook one-half hour.

Mrs. A. N. Albee.

GREEN TOMATO RELISH.

1 peck green tomatoes, chopped fine. Into this put 1 cup salt, and let stand over night; then drain through colander. Mix with it $\frac{1}{2}$ of a moderate size head of cabbage, chopped fine; and boil five minutes in 1 quart each of water and vinegar.

Drain through colander and add: 2 quarts vinegar, 2 pounds sugar, $\frac{1}{2}$ pound white mustard seed, 2 teaspoons black pepper, 2 teaspoons cinnamon, and $\frac{1}{2}$ tablespoon ground mustard.

Boil thirty minutes.

Mrs. J. L. Retting.

CORN RELISH.

12 cups corn, 12 cups cabbage, 5 green peppers, 6 red peppers, 3 cups sugar, 1 quart vinegar, 3 tablespoons

salt, and $\frac{1}{4}$ pound dry mustard. Cut corn of cobb; chop up cabbage and peppers; put all together and cook until thick—about thirty minutes. Mrs. E. E. Kinsey.

UNCOOKED RELISH.

8 quarts large cucumbers, $\frac{1}{2}$ peck white onions, 6 green peppers, 3 red peppers. Chop all very fine, cover with 2 cups salt, let stand over night.

Drain well in morning; then add: 3 quarts vinegar, 2 pounds light brown sugar, 2 ounces mustard, and 2 ounces celery seed.

Do not cook; either seal in fruit jars, or keep in stone crocks. Mrs. Anna Kinney.

HUNGARIAN CHILE SAUCE.

8 red peppers, 8 cups vinegar, 8 stalks of celery, 30 ripe tomatoes, 4 large onions, 3 tablespoons salt, 3 tablespoons cinnamon, 1 teaspoon cloves, ginger, nutmeg.

Chop the above fine, and cook slowly until thick.

Mrs. Meyer S. May.

DILL PICKLES.

Fill 2 quart jars with medium size pickles—dill; cut in pieces; horseradish, cut in dice; and cut up red peppers.

Make a brine of 6 quarts of water, 1 quart vinegar, and 12 ounces salt. Pour this boiling hot over the pickles, and seal fruit jars. Mrs. M. S. May.

CHILI SAUCE.

9 tomatoes, 3 onions, 2 green peppers, medium; 2 cups vinegar, $1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ nutmeg, $1\frac{1}{2}$ teaspoons salt, 1 teaspoon cinnamon. Cook until thick.

Mrs. Alvah Brown.

CABBAGE.

Slice firm head of cabbage with a knife, and put it in

cold water. 2 tablespoons lard and 2 tablespoons butter in a kettle; slice 2 onions in that. Let simmer 2 minutes, then lift cabbage out of water; salt it, cover tight, and cook 1 hour.

Just before serving, add 2 tablespoons vinegar.

Mrs. Alvah Brown.

PLUM CATSUP.

4 pounds fruit, $1\frac{1}{2}$ pounds brown sugar, 1 pint vinegar, 1 tablespoon cinnamon, 1 tablespoon cloves, 1 teaspoon

Miss Lois Himes.

PEPPER HASH.

1 dozen red peppers, 1 dozen green peppers; seed and run through chopper; put in 1 whole pepper, 15 onions. Cover with boiling water; let stand five minutes—3 teaspoons salt; drain this off.

Pour over 3 pints boiling vinegar, let stand thirty minutes, pour off, drain; and then cover with 3 pints of vinegar, $1\frac{3}{4}$ cups of soft sugar.

Boil fifteen minutes.

Mrs. L. Frank McKnight.

OLIVE PICKLES.

$1\frac{1}{2}$ quarts vinegar, $1\frac{1}{2}$ cups olive oil, $1\frac{1}{2}$ cups white mustard seed, $\frac{3}{4}$ cup salt. Wash and wipe small cucumbers dry, and put in stone jar. Do not cook.

This rule makes 200 pickles.

Mrs. W. M. Berleson.

LITTLE SWEET CUCUMBER PICKLES.

Cover cucumbers with a strong salt and water brine; let stand over night; in morning wash them well, take half vinegar and half water to cover them well; let come to a boil; throw this liquid away.

Then cover with vinegar, *not strong*; sweeten to taste, cloves, stick cinnamon, celery seed, a small piece of alum. Let come to a boil, and seal in fruit jars.

Horseradish leaves on top of the pickles improves the flavor and color. Mrs. L. Frank McKnight.

SMALL CUCUMBER PICKLES.

Wash and wipe 100 small cucumbers and place in jar; cover with boiling brine, strong enough to bear an egg; let stand twenty-four hours.

Take out, wipe, place in clean jars or one large jar; cover with hot vinegar, spiced with 1 onion, 12 whole cloves, 1 ounce mustard seed, 3 blades of mace, and a small piece of alum.

They will be ready to use in two weeks, and good until the last one is used. Mrs. Charles H. Cox.

CHILI SAUCE.

15 large tomatoes, 5 large onions, 1 red pepper, 4 heads of celery, 3½ cups of vinegar, 2 tablespoons salt, and 8 tablespoons sugar. Chop separately, and boil one and a half hours. Mrs. J. C. Wenham.

PICCALILLI.

1½ peck green tomatoes, 2 small heads cabbage, 12 large onions, 12 green peppers. Chop and mix the following:

2 small teacups salt, and let stand until next day; drain and cover with vinegar; let come to a boil. When scalding hot, stir in 4 tablespoons cornstarch, mixed with hot water. Add the following while on fire and bottle immediately:

4 cups white sugar, 2 cups English mustard seed, 2 tablespoons tumeric, 1 bottle horseradish, 2 tablespoons celery seed, and 2 teaspoons curry powder.

Elizabeth Herkner.

CHILI SAUCE.

2 green peppers, 18 ripe tomatoes, 6 onions, 1 quart vinegar, 1 teacup sugar, 1 tablespoon salt, cinnamon,

cloves, allspice. The onions and peppers to be chopped fine.

Boil all together one hour. Mrs. D. W. Giddings.

CHILI SAUCE.

2 dozen tomatoes, 2 green peppers, 3 stalks celery, 8 medium size onions, 3 pints vinegar, $2\frac{1}{2}$ cups sugar and 2 tablespoons salt.

Peel the tomatoes and chop them coarsely, or put through a meat grinder; drain through a colander. Then chop the rest separately.

Put all together in a preserving kettle and cook slowly for three hours. Stir often to keep from burning. Can while hot. Mrs. Wm. H. Anderson.

SPLICED GOOSEBERRIES.

To 5 pounds of berries, use 1 pint of vinegar and 3 pounds sugar; cook three hours; add tablespoon cinnamon; teaspoon each of cloves, allspice, mace.

Mrs. Chas. P. Foote.

MINT JELLY.

Genuine mint jelly that is a beautiful green. Things both good to the taste and the eye, are most desirable. The mint jelly recipe cannot be surpassed by anyone who cares to entertain artistically. This is especially nice when lamb is used.

While cooking $\frac{1}{2}$ peck of apples for jelly, add 2 bunches of fresh green mint; strain as usual for jelly. Later, when cooking the juice and sugar, half and half, add enough green vegetable coloring (which can be gotten from any druggist), to give the desired color.

Use the tiny wine jelly glasses so that each guest may have an individual mold, or so that the meat platter may be decorated effectively. Mrs. James D. Muir.

RED PEPPER PICKLES.

Take bright red peppers, remove seeds, and put in salt and water over night; then cut peppers in slices, and put on stove in cold water. As soon as water is hot, drain and put in glass jars, and cover with vinegar that is a little sweetened.

Mrs. H. W. Hillman.

OIL PICKLES.

Slice 100 uniform medium size cucumbers without paring; slice very thin like shavings. Lay in salt 3 hours, using $\frac{3}{4}$ sack of table salt; drain off all this liquor, and if too salt, wash off with cold water; add 3 pints of small white onions, sliced first in water, with a piece of alum size of a small nut dissolved in it.

Prepare onions same time as cucumbers.

3 ounces white mustard seed; 2 ounces white ground pepper, 1 ounce celery seed, 1 pint pure olive oil. Mix all together with the hands, then cover with cold vinegar. Can be used in a few day. Put in Mason jars.

This makes nearly, if not quite, two gallons.

Mrs. D. S. Sinclair.

PINEAPPLES CANNED COLD.

Chip the pineapple quite fine; to every quart, add 3 pints of sugar; put all into a granite pan, and let stand until all the sugar is dissolved; stir often with wooden spoon to expedite the melting.

Test the cans by putting in some water and turn upside down; press down the thin edge of the lid with a knife. Add 2 rubbers if not air tight. As soon as all sugar is liquid, fill cans to running over.

Canned in this way, the fruit is as tender as in summer, and will keep the year through.

Mrs. Hoyt G. Post.

PICKLED CHERRIES.

Use sour cherries; pit; cover with cold vinegar; let stand over night. In the morning drain vinegar through a sieve; measure cherries; add equal amount of sugar. Place in crock and stir once a day for three or four days, or until no sugar remains in bottom of crock.

Mrs. Frank C. Steinmann.

PIEPLANT RELISH.

2 pounds pieplant, 2 pounds sugar, 1 cup vinegar, 1½ raisins, cinnamon and allspice to taste.

Cook until as thick as marmalade; put in jelly glasses.

Mrs. Fanna McCrath Coon.

RHUBARB MARMALADE.

8 cups diced rhubarb, 10 cups sugar, juice 5 lemons, rind of 1 lemon, and 2 cups nut meats.

Cook all but nuts, till thick as desired, then add nuts and cook five minutes longer.

Put in glasses and seal.

Mrs. A. H. Bennett.

FRESH CUCUMBERS IN WINTER.

Fill glass jars with cucumbers, slightly seasoned with salt. Cover with water. Remove bubbles by passing a fork through them. Put tops on jars, and stand upside down to test for leakage.

When put up this way cucumbers taste as fresh as when gathered from the vines.

CELERY SAUCE.

15 large tomatoes, 5 large onions, 1 green pepper, 4 celery heads, 3 cups vinegar, 2 tablespoons salt, 8 tablespoons sugar. Chop all fine and boil out and a half hours.

Mrs. C. J. Van Etten.

GRAPE JELLY.

Take ripe, juicy grapes, remove the stems, put them into a large earthen pan, and mash with a wooden potato masher.

Put them into a kettle without adding water, and cover closely. Boil for a quarter of an hour, stirring occasionally with a wooden spoon.

Squeeze through a jelly bag, and to each pint of juice allow 1 pound of sugar.

Dissolve the sugar in the grape juice, then put it over a quick fire in the preserving kettle; boil, and skim carefully for twenty minutes.

When it becomes a clear, thick jelly, take it off the fire and put it while warm into tumblers and make airtight.

TAPIOCA JELLY.

(For Invalids.)

$\frac{1}{2}$ cup of tapioca, 2 cups of water, $\frac{1}{2}$ cup of sugar; juice and rind of $\frac{1}{2}$ lemon. Cook the tapioca in the water for one hour, using a double boiler; at the end of that time, add the lemon and sugar and 3 teaspoons of French brandy. Strain and serve cold with milk.

This is one of the things for the sick, of which enough can be prepared for several meals, and which is very nourishing.

Mrs. Alex. B. Wilmink.

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ESTABLISHED 1872

PART XIV

CANDY

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

RULES FOR CANDY MAKING.

Never stir the candy after the sugar is dissolved.

Never allow the crystals to remain on the sides of the saucepan; wipe them carefully away with a damp sponge.

Do not shake or move the saucepan while the syrup is boiling, or it may granulate.

Stir fondant constantly while melting, or it will become a clear syrup. Melt fondant by placing the saucepan in a basin of hot water. Make fondant one day; make it into candy the next.

If the sugar grains, reboil and use it for old-fashioned cream candy, or plain sugar taffy.

If fondant grains, it has been boiled too long; add warm water and boil again.

To cool candy, place it in a dry, cool place; not a refrigerator.

Keep candy in air-tight boxes or glass jars.

Fondant is ready to beat, when just cool enough to bear your finger in it. Stir it quickly and constantly with a wooden paddle until a thick, white creamy mass is formed; then take your hands and knead like bread dough, until soft and smooth. Put in a bowl, cover closely with a damp cheesecloth.

E. M. Cox.

To remove pecan nut meats whole—soak over night in cold water. When cracked, the meats may be removed whole.

Mrs. L. F. Nash.

MOLASSES CANDY.

2 cups New Orleans, 1 cup white sugar, 1 small table-spoon vinegar, butter size of a small nut. Boil briskly twenty minutes; stir all the time. Try in cold water, and when a little hardened, put in $\frac{1}{2}$ teaspoon soda, and remove from stove immediately after stirring in soda. Put in buttered tins and let stand till ready to pull.

Mrs. H. Parker Robinson.

SEAFOAM CANDY.

Put 3 cups of light brown sugar, a cup of water, and a tablespoon of vinegar into a saucepan; heat gradually to the boiling point, stirring only until the sugar is dissolved; then boil without stirring until the mixture forms a hard ball when tested in cold water.

Remove from fire when it stops bubbling; pour the mixture into the stiffly beaten whites of 3 eggs, beating constantly.

Beat until it becomes quite stiff; then add a cup of chopped nut meats. Drop from a spoon on buttered tins.

Mrs. Edward M. Smith.

CREAM CANDY.

2 cups of sugar, $\frac{1}{2}$ cup of vinegar, $\frac{1}{2}$ cup of water. Boil until crisp in water, and pull. Flavor with vanilla, lemon or strawberry.

Mrs. Chas. Foote.

FUDGE.

1 cup of granulated sugar, 1 cup of brown sugar, 1 cup of milk, butter size of walnut, pinch of salt, $\frac{1}{2}$ pound of walnut meats, 1 square of chocolate, $\frac{1}{2}$ teaspoon vanilla. Boil together until it forms a soft ball when dropped in cold water.

Take from stove, beat until creamy, then add nuts and vanilla. Very good.

Mrs. Chas. Foote.

LEMON DROPS.

Upon $\frac{1}{2}$ pound of confectioner's sugar, pour just enough lemon juice to dissolve it, and boil it to a thick syrup. Drop on plates and put away to harden.

Mrs. Chas. Foote.

BUTTER SCOTCH.

1 cup of sugar, 1 cup of molasses, $\frac{1}{2}$ cup of water, $\frac{1}{2}$ cup of butter. Boil until it breaks in cold water. Pour into buttered tins.

Best made on a clear day.

Louise M. Fitch.

ENGLISH WALNUT CREAMS.

Work $\frac{1}{2}$ pound of fondant until creamy; add, a little at a time, a teaspoon of vanilla; knead, using sufficient confectioner's sugar to prevent sticking. Have ready 1 pound of English walnuts, shelled and divided into halves. Take a piece of fondant the size of a marble, roll it in the hand, and place it between two halves of walnut; press them together, and pat down the edges to give them a finished look.

Grated orange peel may be used instead of vanilla. Fondant made with coffee instead of water is very nice.

Emma M. Cox.

POPCORN BALLS.

1 cup molasses, 1 cup granulated sugar, 1 tablespoon butter, 3 tablespoons vinegar. Boil until syrup hardens when dropped in water; pour over corn. Stir until mixed; then press into balls.

Mrs. Jos. E. Coulter.

PENOCCHA.

$2\frac{1}{2}$ cups light C sugar, $\frac{1}{4}$ cup butter, $\frac{1}{2}$ cup milk or cream, 1 cup chopped nut meats, $\frac{1}{2}$ teaspoon vanilla. Cook until a ball keeps its shape when dropped in water.

Then stir candy and add nut meats. Pour into buttered shallow tins. Mrs. Jos. E. Coulter.

PEANUT CANDY.

2 cups granulated sugar, 1 cup peanuts. Remove red skins from peanuts and split in halves. Place sugar in a spider without water; stir constantly, until just melted; then add peanuts quickly, and pour into unbuttered pans to cool. Mrs. Jos. E. Coulter.

MOLASSES CANDY.

2 cups molasses, $1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup vinegar, $\frac{1}{4}$ cup butter. Boil until it will make a hard wax; add $\frac{1}{2}$ tea-spoon soda, when ready to take off from stove, and stir briskly. Pull, and cut with scissors.

Mrs. Cora G. Trowbridge.

DIVINITY CANDY.

3 pounds granulated sugar, $1\frac{1}{2}$ pints cream, 1 pint corn syrup, butter size of walnut. Boil until it hairs; then remove from fire, and beat until nearly thick, when 1 pound well broken English walnut meats are added.

Place in two buttered oblong cake tins.

Makes six pounds.

Miss Alice McKinnis.

BUTTER SCOTCH.

4 cups of brown sugar, 2 cups of butter, 2 tablespoons of vinegar, 2 tablespoons of water. Boil rapidly, without stirring, four or five minutes; spread on buttered tins and cool.

Mrs. L. F. Nash.

CHOCOLATE CREAMS.

4 cups sugar, 2 cups water, cream of tartar size of a pea. Cook, without stirring, until it forms a soft ball in cold water; pour out on plates or marble; when cold, add flavoring and stir until it creams. Mould, putting in nuts

as desired, and dip, using two forks, in bitter chocolate, dissolved in double boiler.

Enough to make two pounds.

Mrs. Jos. R. McCarger.

FUDGE.

2 cups granulated sugar, 1 cup milk, 1 square Baker's chocolate. Boil until it threads when dropped into cold water; add small piece butter, 1 tablespoon vanilla, 1 cup chopped walnut meats, if desired. Set saucepan in pan of cold water; beat until creamy, and pour on a greased platter.

Clara M. Goodman.

PEANUT CANDY.

2 cups granulated sugar, melted into a syrup in a hot saucepan. Stir all the time, until lumps are melted. Roll 1 cup peanuts with rolling pint, and stir quickly into melted sugar, and turn into an ungreased tin pan.

Clara M. Goodman.

PRALINES.

While other nuts may be used, genuine pralines are made with hickory nuts. They are very delicious, and easily made, cracking and extracting the nut kernels requiring the most patience.

For 2 cups of hickory nut meats take 2 cups of light brown sugar, $\frac{1}{8}$ of a teaspoon of cream of tartar, $\frac{1}{2}$ cup of water, a scant saltspoon of ground cinnamon and 1 of vanilla. Put sugar, cream of tartar and water into a granite saucepan; stir only until the sugar is dissolved; then boil, without stirring, until it spins a thread.

Take from the stove, add nuts, cinnamon, and vanilla and stir until creamy. Drop on oiled paper in small pats.

Louise M. Fitch.

FRESH FRUIT WITH CREAM JACKETS.

This method of candying fresh fruit is easily done, but will keep only for a short time. Grapes, currants, and cherries keep longer than the soft-skinned fruits. Small paper cases can be purchased to place them in immediately after dipping.

Put into a double boiler, about $\frac{1}{2}$ pound of fondant. Stir the fondant continually while it is melting; add $\frac{1}{4}$ teaspoon of vanilla. Take the berry or fruit by the stem, dip into the fondant, covering it all over, hold it for an instant; stand it in the little case, or place on oiled paper.

If the fruit comes out well covered and white, the fondant is all right, but if the fruit shows through, dip again.

Emma M. Cox.

COFFEE CANDY.

Boil together, without stirring, $\frac{1}{2}$ cup of strong coffee and 2 cups of sugar, until thick enough to spin a thread. Remove the pan to a dish of cold water, and beat rapidly until it creams. Stir in a cup of chopped nut meats. Pour into a flat tin, and cut into squares.

Mrs. Chas. Foote.

MARSHMALLOW FUDGE.

2 cups light brown sugar, butter size of a walnut, $\frac{3}{4}$ cup of milk. Boil until it forms a hard ball when dropped into cold water. Stir in $\frac{1}{4}$ pound of marshmallows; flavor with vanilla and add walnut meats, just before pouring into a buttered pan.

Mrs. L. Z. Caukin.

BROWN SUGAR FUDGE.

3 cups brown sugar, $1\frac{1}{2}$ cups top milk, butter size of a walnut, $\frac{1}{2}$ teaspoon vanilla, 1 cup of nut meats. Boil sugar, milk and butter together, until it fudges when stirred in a small saucedish. Remove from fire; flavor;

add nut meats; beat the mixture three or four minutes; pour into a buttered tin. Mrs. Geo. Barstow.

CREAM COCOANUT FUDGE.

3 cups granulated sugar, $1\frac{1}{2}$ cups "top milk," $\frac{1}{2}$ teaspoon vanilla, 1 cup of cocoanut. Boil sugar and milk together, until you can stir a spoonful to fudge in a sauce dish.

Remove from fire; flavor; add cocoanut; beat for three or four minutes. Pour into a buttered tin.

Mrs. George Barstow.

COCOANUT MACAROONS.

$\frac{2}{3}$ of a cup of powdered sugar, $\frac{1}{3}$ cup water; boil until it feathers through a wire or straw loop; take from stove; stir into cream $\frac{1}{2}$ pound dessicated cocoanut; also the well beaten whites of 3 eggs. Form into flat balls; put on buttered tins in oven, to rise, and bake about ten minutes; then under gas oven blaze, to brown tops prettily, two or three minutes.

Watch carefully.

Elenora Pike.

MAPLE CREAMS.

3 cups granulated sugar, 1 cup maple syrup, 1 cup *hot* water. Stir until it boils; then boil, without stirring, until a little of the mixture held in ice-water will form a soft ball. Pour into an earthen dish to cool.

When a thin crust forms on top, it is ready to cream with a silver fork; stir rapidly until it forms; then work it with the fingers, into small balls, or roll out and cut into fancy shapes.

Elenora Pike.

OPERA CARAMELS.

3 cups granulated sugar, 1 cup milk, 1 heaping tablespoon flour, butter size of a walnut, $\frac{1}{2}$ teaspoon vanilla. Stir flour into a little of the milk—this to be added when

the candy boils. Cook sugar, milk, and butter until it boils. Then remove from fire while stirring in the flour.

Return to the fire and boil, until a little of the mixture will cream when stirred in a saucer.

Pour mixture into an earthen dish; when partly cool, add vanilla and stir briskly until it forms one large ball. Put into tin, and when cool, mark in squares.

Elenora Pike.

SEAFOAM CANDY.

2 cups medium brown sugar—Nos. 12 or 13, $\frac{3}{4}$ cup warm water, white of 1 egg, beaten until stiff; 4 or 5 drops of vanilla. Boil sugar and water until it spins a thread.

Pour this into the beaten white of egg. Continue beating with a sliver knife, until it is thick enough to form soft balls, or kisses, when dropped from a spoon.

Add vanilla while beating. Elenora Pike.

ORANGE STRAWS.

Cut orange peel into strips with scissors, put into cold water, and boil twenty minutes; change water, boil twenty minutes, change again, and boil twenty minutes—making three boilings.

1 cup orange, 1 cup of sugar, water to cover; boil until it hairs. Roll in granulated sugar. Place on platter to dry. Handle with tongs. Mrs. Chas. Foote.

SALTED ALMONDS.

Blanch, spread on a tin; with very little butter. Stand in oven until brown; dredge quickly in salt.

Mrs. L. F. Nash.

FAIRY CANDY.

2 cups granulated sugar, $\frac{1}{2}$ cup corn syrup, $\frac{3}{4}$ cup water. Mix and boil until it threads. Beat whites of 2 eggs until

stiff; pour syrup slowly into them and beat until almost hard. Then pour into tin to cool.

Mrs. Claude Wykes.

DIVINITY CANDY.

2 cups of granulated sugar, $\frac{1}{2}$ cup corn syrup, $\frac{1}{2}$ cup of hot water. Boil, without stirring, until brittle, tried in cold water.

Beat whites of 2 eggs stiff; add 2 teaspoons vanilla, and $\frac{1}{2}$ cup chopped nuts.

Pour the boiling syrup into beaten eggs gradually, and stir continually until just possible to pour out.

Mrs. Heber A. Knott.

MRS. MORAWSKI'S CRYSTALIZED GRAPE FRUIT PEEL.

Cut grape fruit, peel in strips $\frac{1}{4}$ inch in width; let stand in salt and water twenty-four hours; pour off water; refill with cold water and put on stove. As soon as it boils pour off water; repeat four times, and cook until tender; strain, and to every cup of fruit, add cup of sugar and water enough to keep from burning; cook, until all water is cooked out, and the fruit transparent. Roll each piece in granulated sugar.

Mrs. Frank M. Davis.

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Cooking Brandy, - pints, 50 cts.

Fine Table Claret, - quarts, 50 cts.

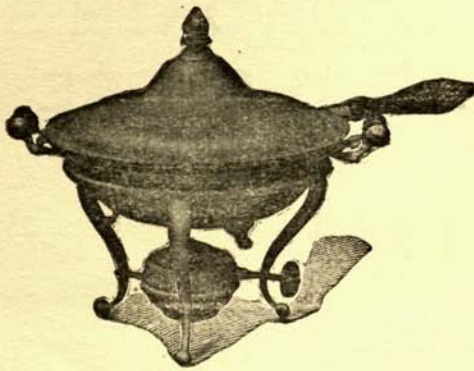
White Rock or Appolonaris Waters in splits,
pints or quarts at lowest prices.

Try our absolutely pure Cream of Tartar.

Citizens Phone, 5566

Bell, M., 1860

CHAFING DISHES



More than 20 patterns from which to
make a selection,
at prices that are very reasonable.

Foster, Stevens & Co.

10 and 12 Monroe St.

PART XV

CHAFING DISHES

BOUILLON.

Put 1 quart water in the lower pan. When boiling add 2 tablespoons of beef extract. Season with "kitchen bouquet" or with salt and pepper.

Serve in cups.

KORNLET SOUP.

Heat 1 quart milk, add 1 can of kornlet, or an equal quantity of grated corn; season with salt, pepper and butter, and a grating of onion, if liked. Thicken with a teaspoon of flour or cornstarch wet in a little cold milk.

Let come to a boil, then add 1 beaten egg.

ALGONQUIN OYSTER STEW.

Put a piece of butter about the size of an egg in the chafing dish. Add 4 stalks of celery, cut fine. Cook until thoroughly done, which will be about ten minutes. Add 1 quart of oysters with their liquor. Cook until oysters curl, then about ten minutes longer.

Season with salt and paprika, and serve with hot oyster crackers.

PANNED OYSTERS.

Melt 1 tablespoon of butter; add 1 dozen large oysters, and a cup of oyster juice. Cover and cook until edges curl—about two minutes. Season with salt and pepper, and serve on hot toast, moistened with the juice.

PIGS IN BLANKETS.

1 dozen large oysters, 1 dozen very thin slices of bacon. Wrap each oyster in bacon, using small toothpicks as skewers. Saute in butter.

Mrs. Barnhart.

OYSTER RABBIT.

Clean and remove the hard muscles from $\frac{1}{2}$ a pint of oysters. Parboil them in a chafing dish in their own liquor, until the edges curl, and remove to a hot bowl.

Put 1 tablespoon of butter, $\frac{1}{2}$ pound of cheese, broken into bits, 1 salt spoon of salt and 1 of mustard, and a little cayenne, in the chafing dish. While the cheese is melting, beat 2 eggs slightly, adding them to the oyster liquor; mix this gradually with the melted cheese.

Add the oysters, and serve on hot toast.

Mrs. Harvey F. Wonderly.

FRIED OYSTERS.

Make a batter of 3 well beaten eggs, 3 tablespoons of milk, 1 tablespoon of flour. Season with salt and pepper; add the oyster juice.

Melt 1 tablespoon of butter in the chafing dish pan. When hot, dip each oyster in the batter and fry until brown.

Garnish with parsley and lemon.

FRIED OYSTERS—No. 2.

Drain the oysters; role each one in fine cracker crumbs, then in egg and milk, well seasoned, and then again in the cracker crumbs. Let stand until ready to cook.

Put 1 tablespoon of butter and 1 of lard in the pan. When at a boiling heat, fry the oysters.

Send to the table neatly placed on a bed of lettuce leaves. Serve with tartar sauce. A. R. B.

THACKERAY'S BOUILLABAISSE.

Put a gill of olive oil in the chafing dish; a minced clove of garlic, a tablespoon of chopped onion, 2 cloves, 6 peppercorns; and when browned, put in a pound of canned salmon with its liquid

Then add a little salt, piece of a bay leaf, 2 or 3 slices

of lemon, a pint of tomato pulp, a pinch of curry powder, a gill of Rhine wine, with water enough to cover the fish.

Simmer for twenty minutes.

Remove all the seasoning in sight, and serve on hot toast.

This recipe was made famous by Thackeray.

Mrs. Harvey F. Wonderly.

CREAMED SALMON.

1 cup of milk, in chafing dish. When hot, stir in 1 heaping teaspoon of butter and 1 tablespoon of flour, blended together. Add slowly the beaten yolk of 1 egg, stirring the mixture constantly. Add salt and paprika to taste. Let it come to a boil, then add $\frac{1}{2}$ can of salmon, picked into flakes.

LOBSTER NEWBERG.

1 large lobster, cut in small bits; season with salt and a pinch of cayenne pepper; add butter the size of an egg. Let simmer five minutes, then add 1 wine glass of sherry wine, 1 teaspoon of sugar. Let boil three minutes.

Beat the yolks of 3 eggs with 1 cup of sweet cream and 1 teaspoon of cornstarch, and add to mixture and cook five minutes.

Sugar and cornstarch may be omitted.

Mrs. Bertha T. Luton.

SHRIMP WIGGLE.

Make a white sauce of 2 tablespoons butter, $\frac{1}{2}$ pint milk, 2 tablespoons flour, and $\frac{1}{2}$ teaspoon salt. Cook.

Then add $1\frac{1}{2}$ cup peas, 1 cup mushrooms, 1 cup shrimps, cut into halves; $\frac{1}{2}$ cup chopped olives, 1 egg, well beaten; salt and red pepper to taste.

Mrs. Wm. N. Rowe.

SHRIMPS A LA NEWBERG.

2 tablespoons of butter, melted, not browned; 1 tablespoon of flour, 1 cup of milk, $\frac{1}{2}$ can shrimps or 1 cup of fresh ones; $\frac{1}{2}$ teaspoon of salt, a dash of pepper. Cook until thick, then add 1 well beaten egg, and 2 tablespoons of sherry wine. Elizabeth A. Mowat.

FINNAN HADDIE A LA DELMONICO.

1 pound of fish, 2 cups of milk, $\frac{1}{4}$ pound of cheese, 2 tablespoons of butter, 2 hard boiled eggs, 2 tablespoons of flour, and yolk of 1 egg.

Steam the fish and pick apart.

Make a cream sauce; add the grated cheese, riced eggs, and fish. When thoroughly heated through, add the yolk of an egg, and serve. Mrs. John Duffy.

TRIPE WITH CREAM SAUCE.

Cut boiled tripe into strips. Put 2 tablespoons of butter in the chafing dish, add $\frac{1}{2}$ a teaspoon of minced onion. When hot, lay in the tripe, first dredging each slice in flour. Cook until brown, turning often.

Take out the tripe on a hot plate, and add $\frac{1}{2}$ tablespoon of flour, mixed smooth with 1 cup of cream. Stir constantly until you have a smooth, thick sauce.

Return tripe to it, and serve.

AN OMELET.

4 eggs, 4 tablespoons of water, 1 tablespoon of butter, salt and pepper to taste. Break the eggs into a bowl, and beat until blended; add the water. Melt the butter in the blazer, and when very hot, add the egg. When they begin to set, slip a broad knife under them and tip the pan so the uncooked part will run onto the hot pan. Season, and when cooked, fold and serve.

This recipe may be varied, by adding chopped ham, peas, mushrooms, etc., long enough to heat thoroughly before folding.

CHEESE OMELET.

To 1 cup of grated cheese, add 3 well beaten eggs and 1 cup of sweet cream. Beat into this $\frac{1}{2}$ cup of dry bread crumbs.

Season with salt and pepper, and fry in hot butter.

BEAUREGARDE EGGS.

3 hard boiled eggs, 1 tablespoon butter, 1 tablespoon flour, 1 cup milk, salt and pepper to taste. Make a white sauce of the butter, flour and milk.

Separate yolks from whites of eggs, cut the whites in small pieces and add to the white sauce.

Force the yolks through a potato ricer or strainer.

Pour the white sauce and whites over toast and sprinkle the yolks over the top. Lois L. Himes.

EGGS AND BACON.

Fry thin slices of bacon in the blazer until crisp. Pile at one side to keep hot while frying the eggs. Serve together.

In place of eggs, sliced apples may be fried and served with the bacon.

SCRAMBLED EGGS.

Put as many tablespoons of milk as you are going to use eggs, into the blazer. Add butter the size of a walnut. When very hot, drop in the eggs, one at a time. With a spoon or knife, gently cut the eggs, and scrape the mixture from the bottom of the pan until nearly all cooked; take from the fire, but continue the turning.

If cooked gently and evenly, the mixture will be very delicate.

POACHED EGGS.

Place the egg poacher in the hot water pan, with boil-

ing water to which a pinch of salt has been added. Break an egg into each ring and cook.

Season and serve on toast, or with creamed potatoes, which may be made in the chafing dish before the eggs are put in the hot water pan.

TOMATOES AND DRIED BEEF.

Put butter size of a walnut in the chafing dish. Brown about 5 cents worth of dried beef; then add 1 cup of tomatoes, ripe or canned. Thicken with flour. Pepper and salt to taste; then add 1 cup of cream or milk.

Serve on toast. This recipe will serve four.

TOMATOES AND EGGS.

Put butter the size of a walnut in the chafing dish; 1 cup of tomatoes, ripe or canned. Heat them thoroughly, then add 3 eggs. Stir until well blended. Season with salt and red pepper.

This recipe will serve four people.

Mrs. Heber A. Knott.

STEWED MUSHROOMS.

Put 2 quarts of water and the juice of a lemon into a bowl. Reject the stalk from the mushrooms and pare the cups, dropping them into the bowl. When ready to cook the mushrooms, drain them as quickly as possible. Put into the blazer a quart of mushrooms, 2 tablespoons of butter, 1 teaspoon of salt, and $\frac{1}{2}$ teaspoon of pepper.

Simmer ten minutes, and serve.

Mrs. Irving W. Barnhart.

KORNLET OYSTERS.

1 can of kornlet, 2 well beaten eggs, 2 tablespoons of milk, salt and pepper, and flour to make a good batter. Put a tablespoon of butter in the outlet pan; when hot, drop a spoon of batter in a place.

Turn as you would griddle cakes.

KINSLEY'S WELCH RAREBIT.

Yolks of 2 eggs, 2 cups of cheese, 2 tablespoons of butter, $\frac{1}{2}$ cup of milk, $\frac{1}{4}$ teaspoon of prepared mustard, salt and a dash of cayenne.

Melt butter, and add milk with mustard and seasoning, and then the cheese. When the cheese is melted, add the well beaten yolk and stir until thickened.

Serve from chafing dish, on hot plates.

HOT CHEESE SANDWICHES OR DREAM CAKES.

Make sandwiches of sliced American cheese between very thin slices of white bread. Season the cheese well with cayenne pepper and salt. Brown both sides in butter.

If the bread is cut thin enough the cheese will melt through.

GREEN PEPPERS ON TOAST.

A delicious relish to serve with any chafing dish compound is crisp, thin slices of toast, sprinkled with green peppers that have been chopped to the last degree of fineness and covered lightly with a little mayonnaise dressing.

Mrs. H. E. Marsden.

CARACAS.

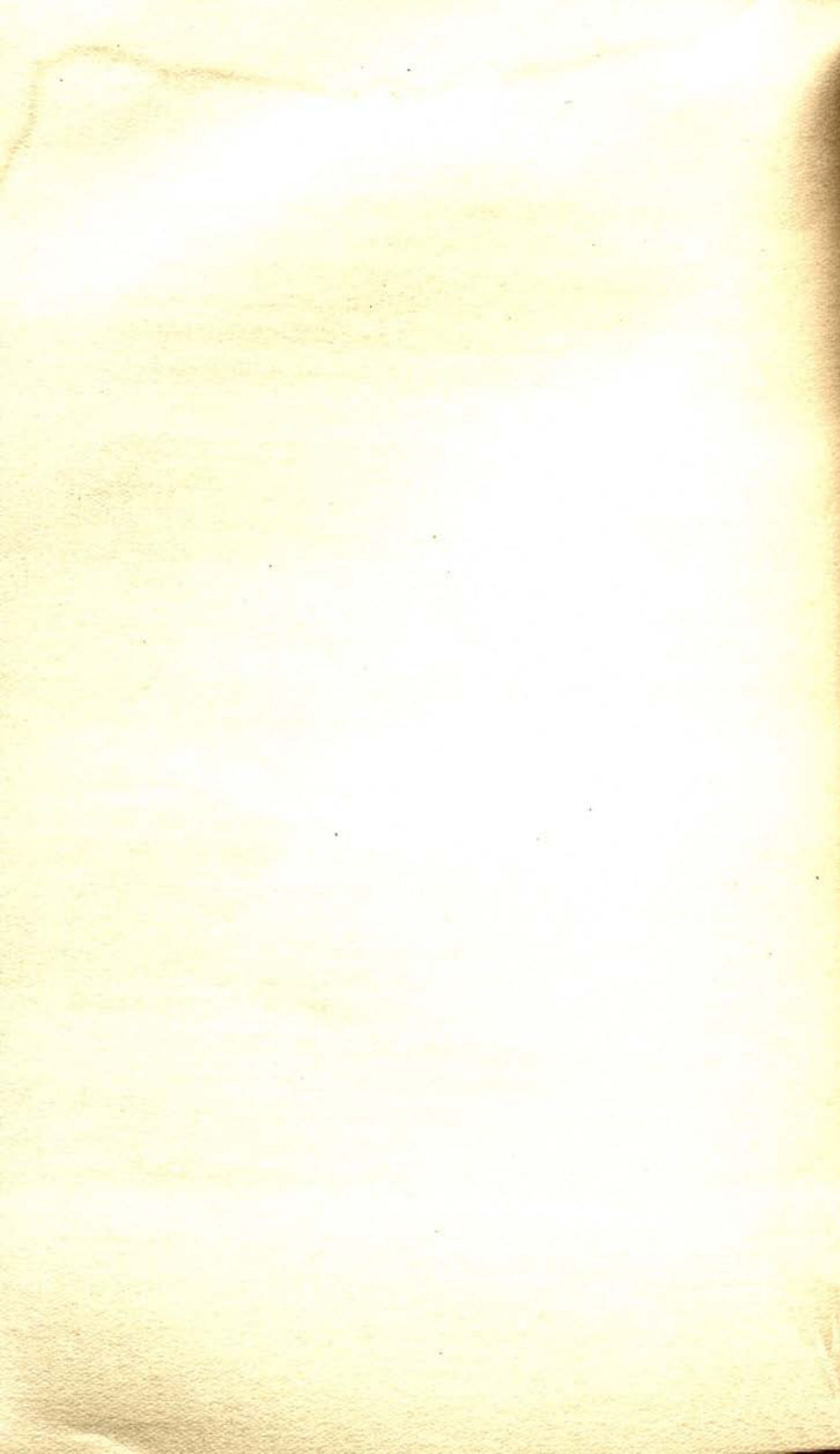
(For Luncheon.)

Pick over dried beef and shred fine. Add 1 cup cooked tomatoes, $\frac{1}{4}$ cup grated cheese, a few drops onion juice and a dash of cayenne.

Melt 2 tablespoons butter in chafing dish; pour in mixture.

When heated, stir in 1 egg well beaten. Cook until creamy, stirring constantly.

Mrs. George Sweet.



PART XVI

MISCELLANEOUS

FOR A MODEL KITCHEN

Let the mistress of the house take 2 pounds of the very best control, $1\frac{1}{2}$ pounds of justice, 1 pound of consideration, 5 pounds of patience, and 1 pound of discipline. Let this be sweetened with charity; let it simmer well, and let it be taken daily (in extreme cases, in hourly doses), and kept always on hand. Then the domestic wheels will run quite smoothly. P. B.

TABLE OF WEIGHTS AND MEASURES

1 quart sifted flour.....	1 lb.
1 pint granulated sugar.....	1 lb.
1 pint butter	1 lb.
1 pint ordinary liquid.....	1 lb.
1 cup rice	$\frac{1}{2}$ lb.

Common tumblerful equals 1 cupful.

4 tablespoonfuls of liquid, equals 1 wineglass.

8 heaping tablespoonfuls of dry material equals one cupful.

4 cups of liquid equals.....1 pt.

2 cups butter equals.....1 lb.

2 cups sugar equals.....1 lb.

FLETCHERIZE

Cranberries will keep all winter in a keg of water.

Onions keep best when spread over the floor.

To keep lemons, cover them with cold water, changing every week. This makes them more juicy.

Raisins should be bought in small quantities.

Jellies made from fruits that are not acid, are insipid, and need lemon or ginger to flavor them.

Always use a double boiler for custards and cereals.

When eggs are cooked in the oven, they should be covered with a buttered paper to prevent browning.

Spray oil of lavender, with hot water, to rid the house of flies.

OTHER HINTS AND SUGGESTIONS

BOILING POTATOES.

When boiling fresh potatoes try putting a sprig of mint in the water to give a delicious flavor to the vegetables.

TO IMPROVE BOILED FROSTING.

A little cream of tartar or vinegar improves boiled frosting. It will not grain so readily and will be more creamy.

COOKING UTENSILS.

If your cooking utensils have a habit of burning or the food sticks easily, try boiling a little vinegar in same. Acts like magic, especially with heavy skillets.

KEEPING SILVER BRIGHT.

If a liberal sprinkling of baking soda is added to the boiling water in which silver cutlery is immersed, they will come out clean and bright.

Also use a little soda and alcohol, to remove dark or persistent stains on silver.

ABOUT ANTS.

When ants gather on your pantry shelves, make a pie crust dough, using lard for shortening; bake in the oven, and when done lay in pieces on the shelves, and in a few days there will not be an ant around.

TO SOFTEN BUTTER.

To soften butter and still have it retain its shape,—Fill a bowl full of hot boiling water, let stand until bowl gets heated, then throw out water and place your bowl over butter dish. It will soften the butter so it will be just right to spread on bread.

LEMON SOAP.

A slice of lemon kept on the toilet table will work wonders with the hands. Its acid takes out all the grime and makes the hands soft and smooth. It will polish the nails and soften the skin at the roots.

No better lotion for chapped hands.

SIMPLE CURE FOR A BURN.

Burns in the kitchen are so frequent that it is fortunate that the kitchen, or rather, the bin in the cellar, provides a quick and easily applied cure for such injuries.

When one has been seared by fire immediately cut a white potato in two, scrape out the inside, and make it very fine. Bind this scraping on the burn and the pain will quickly be mitigated.

Should the burn be very deep it may be necessary to make a second application.

This is an old-fashioned remedy, but one that has proved successful in many severe burns.

TO REMOVE SPOTS.

To remove spots from furniture, especially dining tables, caused by hot dishes,—Heat an ordinary fire shovel and hold same above the spot within an inch of the stain for about one minute and then apply furniture polish or olive oil, which will restore a glossy finish.

Should you fail to remove spot the first time, repeat it and you will be sure to succeed.

