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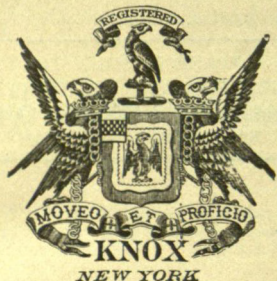


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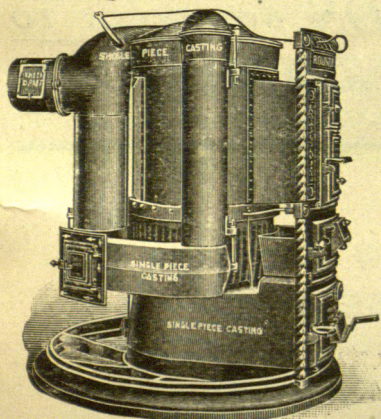
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Rev. Roger Hanson Peters
Rector

New Crumbs of Comfort

A Cook Book Compiled by the
Ladies of St. Luke's Church,
Kalamazoo, Michigan.

“A few strong instincts and a few plain rules.”

“The turn pike road to people's hearts, I find,
Lies through their mouths, or I mistake mankind.”

Kalamazoo Publishing Co., Printers



1906

P R E F A C E.

IN SCATTERING these "*crumbs of comfort*" among our friends, we beg to say that it has not been the design of the committee to give a complete cook book, full in all departments. (There are so many such books published by professionals, that almost every lady is supplied). Our only aim has been to secure a limited number of known and approved rules, the majority of which, besides their own excellence, will have the added flavor of pleasant memories.

For a few only of these recipes do we claim originality; they are simply commended as being favorites in use by the ladies whose names are attached to them,—names which suggest friends good and tried as the recipes themselves.

The assurance is felt that if the recipes herein recommended are conscientiously followed, the result cannot fail to confirm the established repute in which Kalamazoo cooking is justly held. And so we send it forth, commending it to the favor which we hope it will receive at the hands of the public:

Preface to Second Edition.

Four years ago our little book, *Crumbs of Comfort*, was "launched on the uncertain sea of chance." Into almost every State in the Union has it found its way, cheering and making happy many homes by its coming.

The supply has long since been exhausted, and at the earnest solicitation of its many friends we send forth the second edition, revised and enlarged, and we trust worthy an honored place in the homes into which it may find its way.

Preface to Third Edition.

It is now fourteen years since the second edition of our little cook book was offered to its patrons, old and new.

During all these years it has been a friend "tried and true," in many homes, in many states. The edition was long ago exhausted, the copies having in many instances become completely worn out through daily use, and the call for new books has become too vigorous to go longer unheeded.

We now send out our third edition, revised and brought up to date, bespeaking for this old friend in fresh attire the same cordial reception which has been accorded its predecessors.

"We may live without poetry, music and art.

We may live without conscience,

We may live without heart;

We may live without friends,

We may live without books,

But civilized man cannot live without cooks.

He may live without books,

What is knowledge but grieving?

He may live without hope,

What is hope but deceiving?

He may live without love,

What is passion but pining?

But where is the man that can live without dining?"

HOW TO SET A TABLE AND SERVE A MEAL.

Many books have been written on the subjects of table setting and the serving of meals, but they are usually too elaborate for the use of an average family, where one, or at most, two maids are kept. This article will endeavor to embody a few general rules applicable alike to the "general girl," and the maid whose work is what is known as "second work."

In setting a table, ones first care should be, that the husher cloth is smoothly and tightly drawn over the table—it is best to pin it box-like over the corners; or on

a round table it should be fastened by tapes, tying diagonally opposite corners together. (By far the best "husher" is the asbestos pad which can be procured in both square and round shapes, with as many separate additional leaves as one cares for). Then be sure the cloth is fresh, smoothly laid and straight. If carving cloths are used see that their folds are straight with the folds of the table cloth.

Lay the silver straight, placing knives with sharp edge towards the plate, bowls of spoons and tines of forks should be turned up. All silver is laid in the order in which it is to be used, starting from the outside; forks at the left and knives and spoons at the right. Water and wine glasses at the right of plate, bread and butter plates and napkins at the left. Carvers and silver for serving should be laid out on a side table, to be placed on the table as needed. Also dessert plates.

The other appointments of the table vary somewhat in individual households, as to arrangement, and are not amenable to any fixed rule.

In serving an ordinary family dinner of three or four courses, the soup may be served in the kitchen and placed on the table before announcing the meal. After the soup is removed, the hot plates should be brought in, and set before the one who carves, then bring the meat, then vegetables. Bread, relishes, etc., should be ready in pantry for passing.

Remember, plates should be handed and removed from the right side. Dishes passed, are offered at the left side. In clearing this course remove first the plates, taking one at a time; place it on small tray, and except at formal dinners, the small vegetable dish, if any, may be placed quietly upon the large plate, taking butter plate in other hand. Repeat this for each person, then remove vegetables, bread, etc., removing meat platter last. A salad, if served at table, is usually placed before the mistress. Observe same directions in handing and removing, as with other courses, remembering at all times *never* to reach across in front of a person for any purpose. As,

when taking a plate from the right, step around to left side to remove butter plate. After the salad course is removed, clear the table of everything except the dessert silver and centerpiece, using tray for all small articles such as salts and peppers, unused silver, etc. With a plate and scraper, carefully remove all crumbs. (At luncheon, when bare table is used with doylies, use a folded napkin instead of scraper). Then serve the dessert.

All dining room service should be as noiseless as possible and the clatter of dishes in the pantry avoided.

A good waitress does not need to be reminded to replenish glasses or pass anything a second time; she will be watchful and relieve the mistress of all care in those matters, especially if there be guests at table.

A waitress must always present a neat appearance. Even the general maid, who cooks her meal as well as serves it, can, by a little care and forethought, always have a fresh white apron and a tidy neck and wrist dressing. To that end, half sleeves with elastic at wrists and elbows, and large bib aprons for kitchen use, save many soiled cuffs and spotted aprons.

M. H. P.

TABLE OF ABBREVIATIONS.

Tsp—teaspoonful.	qt—quart.
Tbsp—tablespoonful.	pt—pint.
Ssp—saltspoonful.	lb—pound.
Hp—heaping.	oz—ounce.
C—cupful.	m—minute.

TABLE OF MEASURES AND WEIGHTS.

4 ssp—1 tsp.	4 c flour—1 lb.
3 tsp—1 tbsp.	2 c solid butter—1 lb.
4 tbsp—liquid— $\frac{1}{4}$ c.	2 c gran. sugar—1 lb.
2 gills—1 c.	3 c meal—1 lb.
2 c—1 pt.	1 hp. tbsp butter—2 oz.
2 pt—1 qt.	8 qt—1 peck.
	4 qt—1 gallon.

FISH, BAKED.

Halibut, salmon, bass, bluefish, shad—1 hour.

Trout, pickerel, white fish— $\frac{1}{2}$ hour.

VEGETABLES (Boil.)

Young peas, canned tomatoes, green corn, asparagus, spinach, Brussels sprouts, 15 to 20 minutes.

Rice, potatoes, macaroni, summer squash, celery, cauliflower, young cabbage, peas, 20 to 30 minutes.

Young turnips, young beets, young parsnips, tomatoes, baked potatoes, sweet potatoes, onions, cabbage, 30 to 45 minutes.

String beans, shell beans, oyster plant, winter squash, 45 to 60 minutes.

Winter vegetables, 1 to 2 hours, old beets for ever.

MEATS—ROASTING OR BAKING.

Beef ribs or sirloin, rare, per lb.....	10 minutes
Beef ribs or sirloin, well done, per lb.....	12 minutes
Beef ribs or sirloin, boned and rolled, per lb.....	12 minutes
Round of beef, boned and rolled, per lb.....	15 minutes
Mutton, leg, rare, per lb.....	10 minutes
Mutton, leg, well done, per lb.....	15 minutes
Mutton, loin, rare, per lb.....	10 minutes
Mutton, shoulder, stuffed, per lb.....	15 minutes
Mutton, saddle, rare, per lb.....	10 minutes
Lamb, well done, per lb.....	15 minutes
Veal, well done, per lb.....	20 minutes
Pork, well done, per lb.....	30 minutes
Turkey, well done, per lb.....	15 minutes
Fowls, per lb.....	20 minutes
Chicken, per lb.....	15 minutes
Goose, per lb.....	18 minutes
Venison, per lb.....	15 minutes
Fillet, hot oven, per lb.....	30 minutes
Duck, tame.....	entire time 45 to 60 minutes
Duck, wild, very hot oven....	entire time 15 to 30 minutes

Partridge	entire time	30 to 40 minutes
Grouse, wild.....	entire time,	30 minutes
Pigeons	entire time,	30 minutes
Braised meat	entire time,	3 to 4 hours
Liver, whole.....		2 hours

Boiling.

Mutton, per lb.....		15 minutes
Potted beef, per lb.....	30 to 35	minutes
Corned beef, per lb.....	30	minutes
Ham, per lb.....	18 to 20	minutes

Broiling.

Steak, 1 inch thick.....	8 to 10	minutes
Mutton Chops, French.....	8	minutes
Mutton Chops, English.....	10	minutes
Spring Chicken.....	20	minutes
Quail	8 to 10	minutes
Squabs	10 to 15	minutes
Trout	15 to 25	minutes
Small fish	5 to 10	minutes

FISH—BOILED.

Halibut and salmon, per lb.....	15	minutes
Bluefish and bass, per lb.....	10	minutes
Cod and haddock, per lb.....	8	minutes

TABLE FOR COOKING CEREALS.

Kind.	Quality.	Water.	Time.
Rolled oats, Avena.....	1 c	2 c	1/2 hr
Rice	1 c	2 c	3/4 to 1 hr
Steam Cooked Wheats.....	1 c	1 1/2 c	25m
Wheatlet, Wheatena, Wheat Germ	1c	4 c	1/2 hr
Coarse Oatmeal.....	1 c	4 c	2 hr
Fine Hominy.....	1 c	1 c	1 to 1 1/2 hr
Coarse Hominy.....	1 c	5 c	2 to 5 hr

K. P. M. L. S.

SOUPS.

Mrs. Carleton's Bouillon.

8 lbs. chopped beef.

6 qts water.

Let it boil an hour, then skim and add 6 cloves, 3 bay leaves, 1-2 an onion, salt and a pinch of cayenne.

Boil two and one-half hours longer, then strain and set away to cool.

Next day clear it of fat, add beaten whites of two eggs; let boil up and strain through old linen.

Should be perfectly clear and golden in color.

To Color Soups.

Soups may be colored a rich amber by adding a small quantity of burnt sugar.

Brown Bean Soup.

One pint of beans (black turtle) soaked over night. In the morning put on stove with three quarts of water and boil slowly four hours; boil with beans a beef bone; when beans are soft, strain through sieve and if too thick add a little of the water the beans were cooked in. To this add a bit of cloves, very little mace, pepper and salt to taste and half a tumbler of claret. Put back in the kettle and heat. When ready to serve add slices of lemon and thick slices of hard boiled egg. Serve very hot.

MRS. L. B. HEARD.

Potage Volute.

1 qt. of stock,

Yolks of 3 eggs, beaten light,

1 cup of cream,

1 tablespoon of butter,

1 tablespoonful of flour well blended.

After blending the flour and butter, add the stock and cook. Beat eggs very light, pour on the cream and add to stock. Cook just long enough to heat up, and when you serve it add a teaspoonful of whipped cream on top.

MRS. A. C. WORTLEY.

Queen Soup.

4 or 5 lbs. of veal or chicken,
 1 tablespoon of salt, 4 or 5 qts. of water,
 1 white turnip,
 2 white onions,
 3 blades of blanched celery, a bag of sweet herbs.

Strain the night before using, and put to soak a teacup of pearl tapioca. Add to the stock the next day and simmer until clear. Add a pint of cream just before serving, but don't allow it to boil. Use white pepper, and blanch the veal before cooking.

MRS. A. C. WORTLEY.

White Soup.

Set away until cold the water in which a leg of mutton has been boiled. Take off all the fat, which will rise to the top.

Put on the fire with a small piece of mace and half a small onion cut fine.

When the onion is tender, add a tablespoon of butter with which a teaspoonful of flour has been braided, salt, add from a pint to a quart of milk, and boil up once.

MRS. T. P. SHELDON.

Vegetable Soup.

Prepare the stock and when cold remove the fat which will rise to the top. Add to the stock,

1 quart of tomatoes,
 1 or 2 potatoes,
 2 or 3 onions,
 2 carrots.

Celery stalks or 1-2 teaspoonful of celery seed, salt, pepper, cloves, and when nearly done add a heaping tablespoon of rice.

Boil until vegetables are thoroughly done.

Strain or not as preferred.

This should make two quarts of soup.

FRANCES C. VANWYCK.

Cream of Baltimore Soup.

Take a knuckle of veal and cover with water, add one onion. Tie in a bag, 2 blades of parsley, 2 bay leaves, 1 blade of mace, 2 cloves and boil with the meat. Cook until you have a pint and a half of stock. One tablespoon butter, 2 tablespoons flour, creamed. Add stock when thickened, then add 1 pint cream and 1 egg.

Serve with tablespoon of whipped cream on top.

MRS. ELLA SMITH-LEWIS.

"Sudden Calv" Soup.

While one quart of milk is heating in double boiler, put a tablespoon of butter in a stew pan, when it boils, (but not browns) add two level tablespoons flour, salt, pepper, and celery salt to taste. Add this to the hot milk.

Take a can of salmon, remove all bone and skin and drain well; mince fine and add to the thickened milk. Boil up once and serve immediately. Very good.

MRS. CHAS. A. PECK.

Corn Soup.

Grate the grain from 12 ears of corn, and scrape them to get the milk. Let it boil 30 to 40 minutes, then add 2 quarts of new milk, and when it boils stir in one quarter of a pound of butter, rubbed in 2 tablespoons of flour; pepper and salt. Beat the yolks of 2 eggs in the tureen, pour the soup over, boiling, stirring all the time.

B. DUDGEON.

Cream Tomato Soup.

1 can tomatoes,
2 quarts milk,
Butter to taste,
1 teaspoon saleratus.

Put milk and tomatoes on in separate pans. When tomatoes are hot, strain; add saleratus to milk and pour in tomatoes; season to taste.

MRS. J. J. GRIFFITHS.

White Bean Soup.

One quart of white beans, soaked over night; in the morning add two or more quarts of water and two pounds of beef, without fat, 12 large tomatoes or one quart can, one large onion, and a half teaspoon of celery seed; boil slowly till the beans are thoroughly cooked, then strain through a wire sieve until only the skins are left. If too thick reduce with hot water.

M. H. DeYOE.

Black Bean Soup.

One quart black beans, covered with water and soaked over night; boil till soft with 2 pounds of beef, pepper and salt, good sized onion with 3 cloves in it, a little lemon peel; strain through a wire sieve. Put two hard boiled eggs, juice of half a lemon, and wineglass of sherry in the tureen, and pour soup over it.

F. C. VAN WYCK.

Black Bean Soup.

Soak one pint of black beans over night; add in the morning 4 to 6 quarts of water, a beef bone or steak, 1 teaspoon of whole cloves, 1 onion, 1 carrot; boil four hours, strain, then add 1 lemon and 1 hard boiled egg cut in slices. A glass of wine improves it.

MRS. J. M. EDWARDS.

Lobster Soup.

One quart of milk; let come to a scalding point, with a blade of mace and two whole cloves. I large spoon of butter and one of flour, beaten together to a perfect cream, then pour the hot milk slowly over it, stirring till perfectly smooth; return to double boiler and cook a minute or two, stirring to prevent lumping; then put in the finely chopped meat of a large lobster. Season with a little grated onion, red pepper and salt.

MRS. L. B. HEARD.

Oyster Bisque.

1 pt. of oysters,
1 pt. milk,
1 tbsp. of butter,
1 tbsp. flour,
Salt and pepper to taste.

Drain oysters free from their liquor, adding sufficient cold water to make 1 cup of liquid. Chop oysters fine. Bring the oyster liquor to a boil. Skim, add the chopped oysters and simmer 10 minutes. Scald milk, rub butter and flour together until smooth, add to the milk and stir until it thickens. Add the beaten yolk of the egg to the milk, take at once from the fire and mix with oysters and their liquor. Season and serve at once.

MRS. A. K. EDWARDS.

Green Pea Soup.

Cover 1 quart of peas (or 1 can) with hot water, boil with $\frac{1}{2}$ onion until they mash easily, then add 1 pt. hot water after the peas have been strained. Cook together 2 tablespoons of butter, 1 of flour, until smooth, but not brown. Then add the peas and 1 cup of milk and 1 cup of cream. Season with salt and pepper. Let come to a boil and it is ready to serve; 1 cup of whipped cream added just when served greatly improves it.

MRS. A. K. EDWARDS.

Celery Soup.

3 cups celery cut in small pieces,
 1 pt. boiling water,
 2 1-2 cups of milk,
 1 sliced onion,
 1 heaping tablespoon butter,
 1-4 cup flour,
 Salt and pepper.

Cook celery in boiling water until soft, rub through a sieve. Scald milk with the onion, remove onion and add milk to celery. Thicken with butter and flour rubbed together.

K. P. M. T. S.

Croutons.

Cut stale bread in slices a little thicker than for the table, butter evenly on both sides, cut in dice, place in shallow pan and brown in oven, stirring often and watching lest they get too brown.

M. H. P.

Mutton Beef Broth—For the Sick.

1 1-2 lbs. mutton knee, or piece having bone and little fat, washed and scraped and with fat removed, put on back of stove in 2 quarts of cold water and 1-2 tablespoon salt. Let cook slowly, covered. With this put 1-2 lb. round steak with all fat and tendon removed. Add 1 small stalk celery. When cooked down to 1 pint, or such a matter, add 1 small bay leaf, 2 whole cloves and a small dash of pepper. Let cool and skim off the fat. A little of the jelly, say 2 tablespoonfuls added to 2 of water makes a very nourishing broth. *No fat for typhoid fever.*

ROSE B. NISBET.

Potato Soup.

4 large potatoes,
 1 large onion.

Boil in two quarts of water till soft. Press through

a sieve and add 1 pint sweet milk, a little butter, pepper and salt and boil again.

MARY F. KELLOGG.

Noodles.

3 eggs,
1 pint flour,
1 teaspoon salt.

Sift flour and salt together, beat eggs and mix with flour into a stiff dough. Roll very thin and dry one hour. When dry sprinkle with flour, fold or roll and cut into fine shreds. Drop into stew. Cover tightly and cook ten minutes.

FISH AND OYSTERS

Baked White Fish.

Cleanse and bone a white fish weighing from 2 to 3 pounds. Stuff it with a dressing made as follows: One loaf of bread, $\frac{1}{2}$ pint rich milk (part cream), 1 teacup butter. Salt and pepper to taste, and a little minced onion. Heat the milk enough to melt the butter and pour over crusty parts first, then add soft bread. Tie the fish with cord, and put it in baking pan with 1 small cup milk. Bake about $\frac{1}{2}$ hour or until done. Before taking from pan, remove skin from upper side. Then flop the fish onto the hot platter and remove the skin from other side. Serve with melted butter poured over and garnish with parsley.

MRS. C. A. PECK.

Planked White Fish.

Take a hardwood plank of well seasoned maple or oak about 1 1-2 feet long, 10 or 12 inches wide and 2 inches thick. Pour boiling water over it before using, until heated through. Split the fish open, bone, season well, lay upon the plank and bake. If the fish seems too dry, slices of salt pork may be placed upon the fish while baking. The fish should be served on the plank which may be garnished with rock salt or sprigs of parsley. The plank gives a peculiar delicious flavor which distinguishes it from fish baked in the ordinary way. Before serving cover fish with maitre de hotel sauce.

MRS. CHAS. A. PECK.

Planks can be bought at the "Fair" in Chicago for, from fifteen cents up, according to size. They are oval in shape and very nice.

Turbot.

Take a whitefish, steam till tender, take out bones and sprinkle with pepper and salt.

For dressing, heat pint of milk and thicken with $\frac{1}{4}$ pound of flour. When cool, add 2 eggs, $\frac{1}{4}$ pound butter and season with onion and parsley (very little of each).

Put in baking dish a layer of fish, then a layer of sauce, till full; cover the top with bread crumbs and bake half hour.

Canned salmon may be used with good results.

MISS HATTIE SMITH.

Turbot.

Four pounds fine white fish, steam until done, bone it. Take 1 quart milk, $\frac{1}{4}$ pound flour, little thyme or sage, salt and pepper, 3 slices of a large onion. Cook over a kettle of water until it comes to a thick cream, then add $\frac{1}{4}$ pound butter and 2 eggs; put in a large baking dish a layer of fish, salt and pepper, then the filling, until the dish is full, putting filling on top; sprinkle with bread crumbs, and cheese if preferred. Bake in a moderate oven $\frac{1}{2}$ hour. One large dish will serve 15 or 20.

H. L. KELLOGG.

Salmon Loaf.

1 can salmon,
 $\frac{1}{2}$ cup cracker crumbs,
 $\frac{1}{2}$ cup sweet milk,
 1 egg.

Mould in a loaf, put in a bag and steam $\frac{1}{2}$ hour. When cold, peel off the bag and cut in slices.

MRS. IMOGENE ARNOLD.

Salmon Dressing.

The yolks of 4 eggs,
 2-3 cup of oil,
 red pepper, salt and mustard to taste.

The juice of 3 lemons,
and last of all 1 cup of thick cream.

Be sure to put the cream in last. Just before sending to the table add 1 or 2 cucumbers chopped fine.

MRS. JOHN DUDGEON.

Salmon Croquettes.

Take equal parts of canned salmon (after draining off the oil) and mashed potatoes; season with salt and pepper, dip in egg and roll in cracker crumbs. Fry in butter or drop in hot lard.

MARIA H. DeYOE.

Salmon Loaf, with Sauce.

Drain the juice from one can of salmon. Pick out all the bones and skin, and chop it very fine. Add the yolks of 4 eggs, beaten very light, $\frac{1}{2}$ cup of stale bread crumbs, $\frac{1}{4}$ cup of melted butter, $\frac{1}{2}$ teaspoonful of salt, a pinch of red pepper, a teaspoon of minced parsley. When all is well mixed, add the whites of the eggs beaten stiff. Turn into a buttered pan and bake half an hour.

Turn onto a platter and serve with a sauce. To a rounding tablespoonful of butter, add the same of flour and stir until smooth. Then turn in 1 cup of hot milk and the liquor drained from the salmon. Cook three minutes. Add 1 beaten egg, and cook one minute. Turn over the loaf.

MRS. C. A. VAN DEUSEN.

To Open a Lobster.

Separate the tail from the body and shake out the "tom-ally" and also the "coral," if there is any, upon a plate. Then, by drawing the body from the shell with the thumb, and pressing the part near the head against the shell with the first and second finger, you will free it from the stomach or "lady." Now split the lobster through the center and, with a fork, pick the meat from the joints. Cut the under side of the tail shell open and take out the meat without breaking. On the upper part

of that end of this meat which joined the body is a small piece of flesh, which should be lifted; and a strip of meat attached to it should be turned back to the extreme end of the tail. This will uncover a little vein, running the entire length, which *must be removed*. Sometimes this vein is dark and sometimes as light as the meat itself. It and the stomach are the only parts not eatable. The piece that covered vein should be returned to place. Hold the claws on edge on a thick board and strike hard with a hammer until the shell cracks. Draw apart and take out meat.

MISS. PARLOA.

Lobster Farci.

2 large live lobsters.

Put in boiling water, to which there has been added one-half pint vinegar, two dozen pepper corns and a tablespoonful of salt, and cook thirty minutes. Cool, cut lengthwise and take out meat being careful to save shells. Put in a sauce pan 2 ounces of butter, 2 tablespoons of chopped onion, stir and cook awhile; add pint of chicken stock, then lobster meat with two handfuls of bread crumbs. Season with salt, white and red pepper, grated nutmeg and let boil five minutes, stirring; add 4 well beaten yolks of eggs. Mix well and boil 2 minutes longer. Finish with juice of lemon and chopped parsley. Fill the shells with the above and sprinkle bread crumbs on top, with small bits of butter and bake ten minutes.

To prepare shells, trim out the under side of tail shell; cut the body shell through the middle lengthwise, making two shells; with a pair of scissors cut out one side of the claws, shaping shell so as to hold meat. Five shells can thus be obtained from one lobster.

WINIFRED SEBRING CLARK.

Soft Shell Crabs.

Lift the shell at both sides and remove the spongy substance found on the back. Then pull off the "apron"

which will be found on the under side, and to which is attached a substance like that removed from the back.

Now wipe the crabs, dip in beaten egg, then in fine bread or cracker crumbs. Fry in boiling fat from eight to ten minutes according to size of the crabs. Serve with Tartare sauce.

WINIFRED SEBRING CLARK.

Broiled Crabs.

Clean crabs, season with salt and cayenne pepper. Drop into boiling water for one minute, take up and broil over hot fire for eight minutes. Serve with maitre d'hotel butter, or Tartare sauce.

WINIFRED SEBRING CLARK.

Oyster Pie.

Make a rich biscuit crust as follows:

1 cup flour,

1 scant half cup of butter,

1 teaspoonful Brown's Brownie Baking Powder.

Milk enough to make a soft crust which roll one inch thick and bake in a quick oven.

Cream one pint of fine oysters and while hot put between the layers of crust which are formed by splitting the same on coming from the oven. Serve hot with a dressing such as you used to cream the oysters.

MINNIE FRANCES BROWN.

Creamed Oysters.

1 quart oysters,

2 tablespoons of butter, browned in spider.

Heat oysters in butter three minutes; add 3 tablespoons of cream, 1 tablespoon of flour, mixed with milk or water; beat yolks of 4 eggs and stir in eggs after you take from the stove. Serve on buttered toast or patties.

MRS. L. J. HALE.

Boiled Oysters.

Select the largest oysters that can be obtained and lay separately between napkin until dry. Have ready a hot gridiron well rubbed with butter and turn them as they brown. Heat and keep very hot, a dish in which has been put 2 small tablespoons of butter, dusted with cayenne pepper. Place the oysters in this when done and send to the table as soon as possible.

FRANCES C. VAN WYCK.

Oyster Patties.

Two ounces butter,
3 tablespoonfuls flour,
 $\frac{1}{2}$ pint sweet cream,
3 dozen count oysters,
pepper and salt.

Melt the butter, stir in the flour, boil the cream and stir it in. Cook the oysters in their own broth till they are just cooked through, skim off the froth and add to the cream sauce, and fill the crusts.

MRS. B. C. AVERY.

Oyster Cocktail.

$\frac{1}{2}$ dozen fresh oysters, small, and free from all shells. Drop them into a wine glass with a little of the strained liquor. Add 1 teaspoonful of lemon juice, 3 drops of T. basco sauce, 1 teaspoonful Worcestershire sauce and 1 dessertspoonful tomato catsup. Stir well and serve.

Sardine Canapes.

Rub sardines, from which all the bones have been removed, to a paste with a small quantity of creamed butter; season with Worcestershire sauce and a little cayenne. Spread circular pieces of toasted bread with this mixture, placing in the center of each piece, a stuffed olive made by removing the pit and filling its place with sardine mixture. Around each, arrange a border of finely chopped whites of hard boiled eggs.

MRS. J. F. COWGILL.

Redgerie of Fish.

To $\frac{1}{2}$ pint of picked up, cooked fish, broken into flakes and all bones and skin removed, allow 1 gill of cold boiled rice, 4 hard boiled eggs, 2 oz. butter, salt and a little cayenne. Have rice and eggs ready over night, melt butter in a sauce pan and put in fish, rice, the whites of eggs cut in small dice, pepper and salt. Stir all, over the fire until very hot, then pour it on a hot dish. Put yolks through a ricer over the surface. Serve hot.

MRS. J. D. BURNS.

MEAT, POULTRY AND GAME.

Roast Beef.

The best pieces for roasting are the sirloin and rib pieces. When roasting in an oven dash a cup of hot water over the meat; this checks the escape of the juice. Baste frequently with salt and water and the drippings. If your fire is hot, allow twelve minutes to the pound if you like the beef rare, more if you prefer it well done. Thicken the gravy with browned flour, after turning off most of the grease.

Taken from a Lincoln, Nebraska, cook book.

Yorkshire Pudding.

4 eggs beaten very light,
a pinch of salt,
12 heaping tablespoonfuls of flour,
1 pint of milk.

Beat part of the flour with the eggs and add the rest of the flour and milk gradually. Bake under meat and pour into a dripping pan about half an hour before the meat is done. May be baked without meat by putting 2 or 3 good tablespoonfuls of dripping in the pan. and when hot, pour in the batter. Serve with maple syrup when desired.

MRS. WOODBRIDGE.

A Good Veal Stew.

Take a knuckle or shank of veal, cut the meat from bones and set aside. Put the bones well cracked, on stove in about 2 quarts cold water. Let boil as long as possible. (about 2 hours). Before you wish to serve, put a liberal tablespoon butter in sauce pan, let it melt (not brown), then add 1 large onion chopped fine, next the pieces of meat, then add salt, black pepper, a pinch of red pepper, 8 cloves, 8 juniper berries, 2 bay leaves, a small blade of

mace. Cover closely and let simmer 15 minutes, then turn meat and after another 15 minutes add 1 pint liquor taken from the bones. Half an hour before serving, strain all the liquor from bones and put with meat, add juice of 1 lemon. If the water boils away too fast add more to bones as needed. Serve with dumplings, or thicken the stew with flour wet in cold water.

MRS. JAMES FRASEK

Veal Loaf.

1½ pound veal,
 ½ dozen Boston crackers,
 1½ pounds round steak,
 3 eggs,
 2 tablespoons of melted butter,
 3 teaspoons of salt,
 1 teaspoon of pepper,
 1 cup boiling water.

Chop meat very fine and roll the crackers, mix all the ingredients and mold into a loaf. Bake in moderate oven, two and a half hours.

MRS. ALLEN C. FRINK

Veal Loaf.

Boil 2 pounds of veal three hours or until tender, with about a dessertspoonful of salt. Boil liquor down to a cup full. When meat is cold, put through a chopper, stir in the liquor, and teaspoon grated onion, ¼ teaspoon ground cloves, paprika or cayenne to taste. Dip mold in cold water and lay slices of hard boiled eggs and sliced stuffed olives in the bottom, then put in the meat, press down and let stand on ice about 3 hours.

MRS. W. H. BROWN.

Roast Chicken.

If the fowl is young, stuff, slice some bacon and spread over the legs and wings, grease the dripping pan before putting the chicken in. Have the oven hot at first.

For dressing; soak the bread in milk or cold water, then chop 1 small onion, salt and pepper to taste, $\frac{1}{2}$ teaspoon of thyme and a small piece of butter. Baste often and turn over when about half done. Bake from $\frac{3}{4}$ to 1 hour.

MRS. M. B. WESTNEDGE.

Chicken a la Baltimore.

Cut up a plump, year-old chicken, rub with one heaping teaspoon of salt and $\frac{1}{4}$ saltspoon of pepper, dip in flour, egg and crumbs, place in a well-greased pan and bake in a hot oven until tender, basting several times. Arrange on a hot platter, pour over the cream sauce and garnish with parsley.

Cream Sauce.

Melt 3 tablespoons butter, add three tablespoons flour and pour in gradually, while stirring constantly, two cupfuls of rich milk. Season with salt and pepper.

MRS. EUGENE COOK.

Chestnut Dressing for Turkey or Duck.

For a turkey, boil 3 qts. of chestnuts with a little salt until tender. Hull while warm, grind in a meat chopper, add pepper and salt to taste, a little cream and yolk of one egg.

MRS. J. H. BROWN.

Crown Roast of Lamb.

Have your butcher cut a loin of spring lamb, French the chops without separating, and form into a crown; that is, the rib bones standing erect. Fold a strip of cloth over the ribs to protect from scorching. Roast from one and a half to two hours. Fill the center of the crown with riced potato. Arrange French peas and sprigs of parsley around the base. Serve with mint jelly or mint sauce.

WINIFRED SEBRING CLARK.

Salt Tongue.

Soak over night. Put in cold water and boil from five to six hours. Throw into cold water and peel off the skin.

Fresh Tongue.

Put into boiling water to cover, with two tablespoonfuls of salt. Cook from five to six hours. Skin the same as salt tongue.

Baked Ham.

Wash a medium sized ham and soak in cold water 24 hours. Put over to boil in cold water. After boiling an hour, pour off water and add fresh hot water. Boil until you can pull out the little bones. Skin it while hot, carefully, so as not to break the fat. Put in the baking pan; take two cups sugar, and 2-3 cup claret. Rub the sugar into the ham, alternating with the claret. Put 2-3 cup water in the pan, stick the ham full of cloves, and bake it for one hour, (after it is hot), basting slowly and thoroughly. Old Baltimore recipe.

MRS. CHAS. A. PECK.

Beef Loaf.

2 $\frac{3}{4}$ lbs. of the round of beef, and $\frac{1}{4}$ lb. of fat salt pork put twice through the grinder; 3 eggs well beaten, $\frac{1}{4}$ teaspoon of red pepper, 2 teaspoons of salt, $\frac{1}{2}$ medium sized onion, grated, 2 or 3 teaspoons of Worcestershire sauce, 2 teaspoons of pepper sauce, a little chopped parsley, 6 tablespoons of bread crumbs. Make into a roll, and steam 2 hours. Then put in the oven until a nice brown, about 20 minutes. Can be served either hot or cold.

MRS. A. C. WORTLEY.

Sausage.

1 pound of lean pork with just a little fat, 1 even tsp. of salt, $\frac{1}{2}$ teaspoon of black pepper, 1 even teaspoon of powdered sage leaves and a dash of red pepper.

MRS. A. C. WORTLEY.

Prepared Hamburg.

1 pound of Hamburg steak,
1 egg,
½ teaspoon powdered sage,
Salt and pepper to taste.

Mix all ingredients together thoroughly. Form into steak. Fry quickly and serve hot. Garnish with parsley.
MRS. G. S. HARRINGTON.

Mock Duck.

One slice of round steak, with dressing, same as for chicken. Spread over steak, roll and tie, then bake.
MRS. JOEL WATERBURY.

Roast Wild Duck.

Place on rack in dripping pan. Sprinkle with salt and pepper. Cover breast with two thin slices of fat salt pork, ½ cup of water in pan. Bake 20 to 30 minutes in a very hot oven, basting every five minutes with fat in pan. Serve with orange or olive sauce.

Broiled Partridge or Quail.

Split the bird down the back. Wipe with a damp towel. Season with salt and pepper, rub thickly with soft butter, and dredge with flour. Broil partridge 20 minutes, quail ten minutes, over hot fire. Serve on buttered toast, garnishing with parsley.

MRS. ROBERT EDDY, Bay City.

Roast Partridge.

Clean and wash the bird. Lard the breast and legs. Run a small skewer into the legs and through the tail. Tie firmly with twine. Dredge with salt, and rub the breast with soft butter; then dredge thickly with flour. Put a small onion into the body of the bird. Roast in a quick oven twenty minutes, if to be rare; if wished better

done thirty minutes. When done place on a hot platter on which has been spread bread sauce. Garnish with parsley.

Roast Quail.

The directions are the same as for partridge except that quail cooks in fifteen minutes.

Venison Outlets.

Clean and trim slices of venison cut from loin. Sprinkle with salt and pepper, brush over with melted butter or olive oil and roll in soft stale bread crumbs. Place in broiler and broil five minutes; or saute with butter. Serve with Port wine sauce.

HELEN A. SEBRING.

Rabbit Friccasee.

Joint 2 carefully dressed rabbits, and place in a large dish of cold water with a handful of salt. Soak for 2 hours. Remove and rinse with fresh water, cover the bottom of a kettle with strips of salt pork (about $\frac{1}{4}$ of a lb.). When it is fried brown, slice on it a large onion and toss till light brown. Now add the jointed rabbit and stir till all are seared over; then add 1 qt. of boiling water, 1 tsp. salt and a pinch of red pepper. Place on the back of the range and simmer gently for 2 hours, or until perfectly tender. Take up on a large buttered platter, thicken and strain the gravy to serve separately. Garnish with wedges of lemon and parsley. Serve with currant jelly. This is an excellent and economical dish in early winter when rabbits are in good condition.

FLORENCE S. WATTLES.

VEGETABLES.

Blue Grass Corn Pudding.

For quart pan size: 12 ears corn; split corn down the grain (do not cut grains off cobb), then scrape; mix well with corn; 3 eggs well beaten, 1 lump butter, size egg, $\frac{1}{2}$ teaspoonful of salt, just a little sugar, pepper to taste, 1 pint sweet milk. In medium hot oven, cook 25 minutes (till top of pudding is well brown). Serve as vegetable.

ROGER HANSON PETERS.

Escalloped Potatoes.

Pell and slice potatoes thin as for frying. Butter an earthen dish, put in layer of potatoes, season with salt and pepper, butter, a bit of onion chopped fine, then another layer with the seasoning. Continue until dish is filled. Just before putting in oven pour over a cup of milk or cream. Bake $\frac{3}{4}$ of an hour.

MRS. J. F. COWGILL.

Stuffed Potatoes.

Take large potatoes, bake until soft, cut a slice lengthwise off of each potato; scrape out the inside very carefully so as not to break the skin, and set aside the empty cases; mash the inside very smoothly, working into it while hot some butter and cream, about a teaspoon of each for every potato; season with salt and pepper, with a good pinch of cheese, grated, for each potato; work all very soft with cream and put into a sauce pan to heat, stirring hard to prevent burning; when scalding hot, stir in one well-beaten egg for six large potatoes; boil up once; fill the skins with the mixture and return them to the oven to brown.

WINIFRED S. CLARK.

Saratoga Chips.

Peel good sized potatoes, slice them as evenly as possible, drop them into iced, or very cold water. Have a kettle of hot lard. Put a few at a time into a towel to dry the moisture out of them. Then drop into the hot lard. Stir occasionally; when light brown skim out; they will be crisp and not greasy. Sprinkle salt over while hot.

MRS. L. J. HALE.

Stuffed Potatoes.

Select potatoes of equal size and shape, wash them well and bake; while they are still hot, cut off the top of each and with spoon scoop out the potato, leaving the skin unbroken. Mash and season the potatoes, using a little hot milk, and beating it well to make it light; fill the skins with the mashed potato, letting it rise a little above the top of the skin; place a piece of butter on the top of each and put them in the oven to get well heated and to slightly brown the top.

MRS. ALLEN C. FRINK.

Lenda's Potatoes au Gratin.

Cold boiled potatoes sliced rather thin, a quart of cream sauce, grated cheese, salt. Put in layers in baking dish, first potatoes, then cream sauce, then grated cheese, ending with cheese. Be generous with the cheese, and use a little paprica or cayenne on cheese layers. Bake 20 minutes.

M. H. P.

Macaroni and Tomato.

Put macaroni on stove, and boil $\frac{1}{2}$ hour in boiling salt and water. Then drain and put in cold water for a short time. Cream 4 tbsp. of butter and 2 of flour and cook thoroughly; be careful not to burn it. Boil 1 qt. (or can) of tomatoes and strain, add soda the size of a pea, then add tomatoes to the butter and flour. Butter baking dish well and sprinkle with bread crumbs;

put in layer of macaroni, then dressing and so on, adding a little salt and cayenne with each layer. Cover top with bread crumbs and bake.

MRS. A. K. EDWARDS.

Fried Tomatoes.

Cut fresh tomatoes in thick slices. Dip each slice in beaten egg, then fine cracker crumbs and fry ten minutes (five minutes for each side) in butter. After removing slices from the frying pan, stir into what is left one tablespoon of flour moistened in milk. Add little milk or cream. When it is cooked to consistency of cream sauce pour over tomatoes.

Stewed Mushrooms.

Peel fresh mushrooms. Put butter in sauce pan and let it get hot. Put mushrooms in and stir till they become tender. Add more butter as needed. Season with salt and pepper. Remove mushrooms. To the mixture in the saucepan add one cup of cream and a tablespoonful of flour. Let simmer, stir to make a smooth sauce. Place mushrooms on slices of toast and pour over them the cream sauce.

MRS. FRANK AUSTIN.

Stuffed Tomatoes.

Select large firm tomatoes, do not remove the skins; cut a small slice off the stem end, and scoop out the inside. Fill them with a stuffing made as follows: Put one tablespoonful of butter in a sauce pan; when hot add one tablespoonful of onion chopped fine. Let it color slightly; then add three-quarters of a cupful of any minced meat, chicken or livers, one tablespoonful of chopped parsley, one cupful of bread crumbs, the pulp taken from the tomatoes, one teaspoonful of salt, one-quarter teaspoonful of pepper, and also an egg if desired. Stir it over the fire until it is consistent. Dust the inside of the tomatoes with salt and pepper, and fill them, letting the

stuffing rise half an inch above the tomato, and place a piece of butter on it. The above amount of stuffing is enough for eight tomatoes. Cut slices of bread one-half inch thick into circles the size of the tomatoes; dip them quickly in water, and place in a baking pan. Place a tomato on each piece of bread, and bake in oven about fifteen minutes or until the stuffing is browned. A brown sauce may be served with this dish. The meat may be omitted from the stuffing, if desired. If convenient, it is better to use oil instead of butter with tomatoes.

MRS. ALLEN C. FRINK.

Hot Slaw.

Slice the cabbage as you would for cold slaw. Put in an iron spider and sprinkle with salt, cover with water and cover the spider tightly. When partly done, add piece of butter size of an egg, and a sprinkling of flour. Then cook until tender. Just before serving, take the yolk of one egg, beaten, one teaspoon mustard, one of sugar, and a little vinegar, mix all together and stir into the cabbage. Cook a minute to set the egg and serve.

MRS. CHAS. A. PECK.

A Cabbage Relish.

Chop as much white cabbage as you wish for a meal, also, enough fresh red peppers to season and give a little color. Moisten with white wine vinegar and add some black peppercorns, white mustard seed and whole all spice.

A fine relish to serve with cooked oysters. It must be served very cold.

MRS. A. C. WORTLEY.

Boiled Cabbage.

Remove outer leaves. Cut cabbage into quarters and put in kettle nearly full of boiling salted water, with $\frac{1}{4}$ teaspoon soda. Boil 20 minutes uncovered. Drain and cover again with boiling water. Boil 20 minutes longer

or till tender. Drain. Season with salt and pepper, and pour $\frac{1}{2}$ cup heated vinegar over it or add 1 tablespoon butter, omitting vinegar.

MRS. A. K. EDWARDS.

Scalloped Cabbage.

Chop boiled cabbage fine. Put a layer in baking dish. Sprinkle with salt and pepper and pour over it a layer of white sauce. Repeat till dish is full, having sauce for top layer. Cover top with bread crumbs and bake till brown.

NELLIE M. EDWARDS.

Swedish Cabbage.

Slice the cabbage into thin shreds as for cold slaw; cook it in a generous amount of rapidly boiling water for fifteen minutes, then drain off the water; cover it with milk; add salt, pepper and a bit of mace, and cook until tender, and until the milk has boiled away so that it only moistens the cabbage. Add a piece of butter and serve.

MRS. ALLEN C. FRINK.

Corn Fritters.

Six ears corn,
2 eggs well beaten,
 $\frac{1}{2}$ cup milk,
1 teaspoonful baking powder,
Pinch of salt,
Flour enough to bind together.

Grate the ears and with the back of a knife press out the pulp, leaving the hulls on the cob, cook on griddle as you do batter cakes.

MRS. ALLEN C. FRINK.

Escalloped Apples.

Peel and slice tender apples. Put a layer of apples, sliced, in a baking dish, with sugar and bits of butter, another layer and so on until the dish is full. Bake covered for $\frac{3}{4}$ of an hour—15 or 20 minutes longer uncovered until brown.

SUSAN J. COBB.

Rice Croquettes.

Boil the rice and milk together until quite tender. While hot beat in 1 raw egg, little parsley, $\frac{1}{2}$ teaspoon of butter, salt and pepper to taste. Dip in egg and cracker crumbs and drop in hot lard. $\frac{1}{2}$ cup of rice makes about a dozen croquettes.

WILLIAMINA H. DeYOE.

Hominy Souffle.

1 cup cold boiled hominy,
 3 eggs, well beaten,
 1 pt. sweet milk,
 1 teaspoon baking powder,
 1 teaspoon salt,
 1 tablespoon butter.

Mash hominy, add eggs and milk, then butter and baking powder. Bake in hot oven about 20 minutes.

ELISABETH V. IRISH.

Stuffed Green Peppers.

Remove tops, seeds and veins of green peppers. Fill with mixture of asparagus tips, sweetbreads (parboiled and chopped), and bread crumbs moistened with butter. Salt. Fasten on tops with toothpicks and steam twenty minutes. Remove tops, add bread crumbs and brown in oven. Serve at once with the following sauce:

$\frac{1}{2}$ cup butter,
 1 saltspoon of salt,
 $\frac{1}{4}$ saltspoon of cayenne,
 Yolks of 2 eggs,
 Juice of $\frac{1}{2}$ lemon,
 $\frac{1}{2}$ cup boiling water.

Rub butter to cream, add yolks, one at a time and beat well; then add lemon juice, salt and pepper. About five minutes before serving, add boiling water. Place in sauce pan of boiling water and stir rapidly till sauce thickens. It should be smooth, like custard, and served at once as it curdles if it stands.

BERTHA FLEMING GEILFUSS.

Hominy and Corn Fritters.

1 pint corn or hot boiled hominy,
 2 eggs,
 ½ teaspoonful salt,
 1 tablespoonful flour, thin with a very little cold milk.

When the mixture is cold, add a teaspoonful of baking powder; mix thoroughly.

Drop a tablespoonful into deep hot fat and fry a delicate brown like doughnuts.

ROSE B. NISBET.

Spaghetti—Italian Style.

Take 3 moderately fat pork chops from the loin, fry slowly until very brown, add 1 can tomatoes, 1 medium onion, sliced, ½ clove of garlic; cover and simmer slowly until meat is in bits; put through a coarse sieve forcing meat through also. This will take from 3 to 4 hours to cook. For the spaghetti, have on the stove a kettle containing 4 qts. rapidly boiling water, slightly salted; break the spaghetti in 1½ inch pieces and drop in slowly so as not to stop the boiling; boil at a galloping rate until tender, from 20 to 35 minutes, according to brand and age; pour into a sieve and pour on abundance of cold water to prevent it sticking together; season the tomato mixture to taste with salt and pepper, add spaghetti; when very hot, turn into serving dish and sprinkle with grated parmesan cheese, or put in ramekins; sprinkle with cheese and brown in oven.

MRS. WM. E. HILL.

Macaroni and Cheese.

Break macaroni into small pieces and put into boiling water with 1 teaspoonful of salt. Cook until tender and drain.

Put a layer of macaroni and then a layer of grated cheese and so on until dish is filled. Pour over the whole a cream sauce and sprinkle with bread crumbs. Bake until well browned. Use sharp cheese for this dish.

MRS. HARRY BUSH.

Potato Croquettes.

1 pt. hot mashed potato,
1 tbsp. of butter,
 $\frac{1}{2}$ tsp. salt,
 $\frac{1}{2}$ tbsp. of minced onion,
1 tbsp. minced parsley,
Cayenne and black pepper to taste,
Yolks of 1 or 2 eggs.

Mix all but the egg and beat till very light. When slightly cool, add beaten egg; shape into balls; roll first in fine bread crumbs, then dip in egg slightly beaten with 1 tbsp. of water; roll again in crumbs and fry in deep fat, hot enough to brown a piece of bread in 40 seconds. Drain on brown paper. Serve hot.

K. M. T. S.

SALADS AND SANDWICHES.

Chicken Salad for Fifty.

Six chickens, using only the white meat, second joints and the olives in backs. Four pounds sweetbreads, about a pound of pecan meats broken, 6 heads celery and what aspic jelly can be made from stock in which chicken was cooked. Cut up chicken about four hours before serving time, and pour over a marinade made in proportion of tablespoon oil to three of vinegar. When ready to mix, drain the chicken thoroughly and proceed as usual. The aspic should be cut in cubes and mixed lightly through, just at the last, reserving about a quarter of it for garnish. Use cooked mayonnaise made with butter and thinned with whipped cream.

MRS. CHAS. A. PECK.

Nut Salad.

Allow 1 lb. of walnuts to a head of lettuce. Crack nuts so as to keep the halves unbroken; turn boiling water over them, let stand for 5 minutes and remove skins. Wipe dry and when cold, arrange on the lettuce which has been washed and crisped in cold water. Pour over them a mayonnaise dressing or French dressing if preferred.

MRS. J. F. COWGILL.

Manhattan Mousse Salad.

Mix together one teaspoon ground mustard, two teaspoons flour, one and one-half teaspoons powdered sugar, a little cayenne, one teaspoon melted butter, yolk of one egg, one-third cup vinegar, and a teaspoon of salt. Cook in double boiler, until well thickened, stirring constantly; remove from fire and add one-third tablespoon granulated gelatine soaked in one and one-half tablespoons water. Let it get cold but not set. Season highly, with salt, cay-

enne and lemon juice, two small cups of cold flaked fish: add to the prepared mixture half a cup of cream, whipped. Turn into individual molds and chill. Serve in nests of lettuce leaves with a small spoonful of mayonnaise and a garnish of triangles of lemon and stars of pickled beets.

M. H. P.

Grape Fruit and English Walnut Salad.

Take out the sections, being careful to remove all the white, bitter skins. To 1 qt. grape fruit, after it is prepared, add 1 pt. of English walnuts.

Serve with lettuce and a French dressing made of lemon in the proportion of 3 tablespoons of oil to 1 of lemon juice.

Vegetable Salad.

Four large tomatoes, 2 medium sized cucumbers and 1 bunch of young onions; slice all and mix together. Cover thoroughly with French dressing and serve very cold on lettuce or endive.

Asparagus Salad.

Boiled asparagus is frequently served cold on lettuce with a plain French salad dressing.

Banana Salad.

Have ready one cup full of ground nut meats. Either peanuts or English walnuts are good. Peel six firm bananas. Roll in the ground nut meats, place on lettuce leaves and dress with a mayonnaise dressing, or, have nut meats ready and then peel six firm bananas; roll the bananas in mayonnaise dressing and then roll in nut meats, serving on lettuce leaves.

MRS. WM. E. HILL.

Potato Salad.

Boil six large potatoes, chop a coffee-cupful of celery very fine, using only the white stalks. Fill the salad bowl with alternate layers of potato, sliced very thin, the chopped celery and dressing. To make the dressing, take 3 eggs, 1 tablespoon each of sugar, oil and salt, a scant

tablespoonful of mustard, a cup of milk and 1 of vinegar. Stir oil, salt, mustard and sugar in a bowl until smooth, add the eggs and beat well; then add the vinegar and finally the milk. Put the bowl in a basin of boiling water and cook until it thickens like custard.

MISS MARIE JONES.

Tomato Salad.

Slice firm ripe tomatoes, over which put French dressing, made thick with finely chopped onion and parsley.

MRS. J. K. WAGNER.

Cherry Salad.

Use large black or sweet white cherries. Remove pits carefully and in their place put a whole hazelnut or half pecan nut. Serve on lettuce with mayonnaise dressing, or French dressing.

MRS. JOSEPH H. BROWN.

Sweet Bread Salad.

In preparing salad for six persons cook one pair of sweetbreads in water to which is added a slice of onion and a half teaspoonful of salt. After simmering for twenty minutes drop in cold water until chilled, dry and dice with a silver knife. Pare two cucumbers, dice them and let drain. Whip one cupful of thick sweet cream to a solid froth. Gradually beat in two tablespoonfuls of lemon juice, adding salt and cayenne to season and one tablespoonful of thick mayonnaise. Mix meat, cucumbers and half of the dressing, using the remainder of the latter for garnishing. Serve in cups made of blanched lettuce leaves. Pass cheese straws with the salad.

M. H. P.

Fruit Salad.

- 3 Greening or Northern Spy apples,
- 3 oranges,
- 3 bananas,

1 can sliced pineapple,
 ½ pound white grapes,
 1 cup nut meats.

Cut fruit in small pieces, add ½ cup sugar and let stand until ready to serve; pour off juice that forms and add 1 cup salad dressing and 1 cup of cream, whipped.

MRS. FRANK W. RUSSELL.

Shrimp Salad.

To 1 pt. of shrimps, add 4 hard boiled eggs, 4 small cucumber pickles, cut in thin slices, and as many olives cut in bits; break shrimps into small pieces, mix all well, place on lettuce leaves, and pour over mayonnaise dressing. Garnish with hard boiled eggs, cut into quarters.

MRS. H. F. BADGER.

Salad Dressing.

Five yolks,
 1 tablespoon salt,
 ½ tablespoon mustard,
 Pinch of red pepper and paprika,
 1 tablespoon sugar,
 2 tablespoons flour,
 ½ cup vinegar,
 1 cup milk,
 1 lump butter.

Mix dry ingredients. Scald milk, add flour and yolks.

ESTHER G. TYLOR.

Mayonnaise Dressing.

2 tsp. mustard,
 1 tsp. salt,
 Pinch cayenne pepper,
 Butter size of an egg,
 4 eggs,
 1-3 cup vinegar and fill it up with water.

Stir mustard, salt, pepper and butter together, add yolks of eggs, vinegar, and the whites slightly beaten.

Cook in double boiler until thick, then whip with egg beater. When used, thin with whipped cream.

MRS. J. DAVIDSON BURNS.

Mayonnaise Dressing. (Oil.)

Chill all materials thoroughly. Place the mixing bowl in a pan of ice water, especially if the room be warm. If this is done, mayonnaise will curdle but seldom, if at all. To the yolk of an egg add a pinch of cayenne and one-half teaspoon each of salt, sugar, and mustard. With a Dover egg beater, beat into this one cup of olive oil, drop by drop, and two tablespoons of lemon juice, the same way. If in spite of care it curdles, chill thoroughly by putting as large a piece of ice into the bowl as possible. Take out as soon as chilled, and beat again. Before using add whipped cream.

French Salad Dressing.

3 tbsp. of oil,
1 of vinegar,
1 saltspoon of salt,
 $\frac{1}{2}$ a saltspoon of pepper.

Put the salt and pepper in a cup and add 1 tbsp. of oil. When thoroughly mixed add remainder of the oil and the vinegar. If flavor of onion is liked, 2 or 3 drops of onion juice can be added. Also, tarragon vinegar or lemon juice may be substituted for the vinegar. Beat thoroughly with Dover egg beater.

M. H. P.

Aspic Jelly.

$1\frac{1}{2}$ pts. clear stock, (beef, chicken or veal),
 $\frac{1}{2}$ box gelatine,
White of 1 egg,
 $\frac{1}{2}$ cup cold water,
Salt,
2 cloves,
1 sliced onion,
12 pepper corns,
1 stalk celery.

Soak gelatine 2 hours in the $\frac{1}{2}$ cup cold water. Then

put on stove with other ingredients, the white of the egg being beaten with 1 spoonful of the cold stock. Let come to a boil and set back on stove, where it will just simmer for 20 minutes. Strain through a napkin; turn into a dish and put away to harden. When cold, skim off all the fat.

MRS. A. K. EDWARDS.

Olive Sandwiches.

Scald stone and chop to a fine pulp one dozen large olives. Drain as dry as possible, mix with $\frac{1}{2}$ a cup of mayonnaise dressing and use as filling between thin slices of white bread.

MRS. GEORGE McDONALD.

Peanut Sandwiches. (No. 1.)

Chop freshly roasted peanuts very fine; then pound them in a mortar until smooth; season with salt and moisten with thick cream.

Peanut Sandwiches. (No. 2.)

Mix the prepared peanuts with mayonnaise dressing. Butter thin slices of bread; spread one slice with the peanut mixture, the other with shredded lettuce and press the two together.

WILLIAMINA H. DeYOE.

Sandwiches.

Cucumbers make an excellent filling. Peel, chill, dry and chop fine. Press out all the liquid possible or the bread will become soaked with the juice. Put a lettuce leaf on a buttered slice of bread; spread it with the minced cucumber; spread that with mayonnaise and cover with another thin buttered slice. Salt should not be forgotten.

Nasturtiums flowers are a spicy filling for thin sandwiches. Spread a little mayonnaise dressing on each.

WILLIAMINA H. DeYOE.

Cavaire Sandwich Rolls.

To each two tablespoons of cavaire, add ten drops of onion juice, a few drops of lemon juice, and mix thoroughly together.

Remove the crust from a fresh, moist loaf of bread,

cut in thin slices; spread each slice very delicately with butter and the cavaire mixture; roll up in form of a roll, and tie with ribbon one-fourth of an inch wide, or pin with a Chinese toothpick.

The bread should not be more than twelve hours old.

If the bread is not sufficiently moist to roll, wrap the loaf when taken from the oven in a damp cloth and then in a dry one, and keep in this way until ready to use.

WILLIAMINA H. DeYOE.

Green Pepper Sandwiches.

Take 3 green peppers and 3 or 4 little spring onions and chop as fine as possible. Spread a very little bit with a sprinkling of salt on the buttered bread; then spread mayonnaise dressing over that. The pepper seeds are to be taken out.

MRS. W. S. DEWING.

Sardines for Sandwiches.

Drain sardines from oil, remove skin (by rubbing from tail to head), and bone.

ROSE B. NISBET.

Prussian Sandwich.

Spread wafers with thin slices of cream cheese; cover with chopped olives, mixed with mayonnaise. Place a wafer over each and press together.

MRS. F. PAGENSTECHER.

Nut Sandwich.

Mix equal parts of grated Swiss cheese and chopped English walnut meats; season with salt and cayenne. Spread between thin slices of bread, slightly buttered.

MRS. F. PAGENSTECHER.

Egg Sandwich.

Chop finely the whites of hard boiled eggs, force the yolks through a sieve or potato ricer; mix the yolks and whites; season with salt and pepper; moisten with mayonnaise or cream salad dressing.

MRS. J. F. COWGILL.

MEAT, GAME AND FISH SAUCES.

Tomato Sauce.

To serve with hot boiled tongue:

- 1 pt. stewed tomatoes,
- 1 sliced onion,
- 1 bay leaf,
- 1 sprig of parsley,
- 1 tablespoon of butter,
- 1 tablespoon of flour,
- Salt and pepper.

Cook tomatoes, onion, bay leaf and parsley 15 minutes, then strain. Melt butter, add flour and while cooking, add tomatoes slowly. Cook until smooth and glossy. If tomatoes are very acid, add a speck of soda.

MRS. A. K. EDWARDS.

Bread Sauce for Game.

- 2 cupfuls of milk,
- 1 cupful of dried bread crumbs,
- $\frac{1}{4}$ of an onion,
- 2 tablespoonfuls of butter,
- Dash of salt and pepper.

Dry the bread in a warm oven, and roll into rather coarse crumbs. Sift; and put the fine crumbs which come through, about 1-3 of a cupful, on to boil with the milk and onion. Boil ten minutes, and add a tablespoonful of butter and the seasoning. Skim out the onion. Fry the coarse crumbs a light brown in the remaining butter. Stir over a hot fire two minutes; take care not to burn. Cover breasts of birds with these and serve sauce poured around the birds.

Port Wine Sauce for Game.

- $\frac{1}{2}$ tumbler of currant jelly,
- $\frac{1}{2}$ tumbler of port wine,

$\frac{1}{2}$ tumbler of stock,
 $\frac{1}{2}$ teaspoonful of salt,
2 tablespoonfuls of lemon juice,
4 cloves and a speck of cayenne.

Simmer the cloves and stock together half an hour. Strain on the other ingredients, and let all melt together. Part of the gravy from the game may be added to it.

Maitre d'Hotel Butter.

In one cupful of good butter work one tablespoonful of lemon juice and two tablespoonfuls of finely chopped parsley, with a little salt and white pepper.

Pack into a small jar; cover and keep in a cool place. It is useful to put on chops, steaks, cutlets, or with potatoes.

Orange Sauce (for Cold Meats.)

Rub the rind of two sweet oranges upon three or four lumps of sugar. Mix with them a wineglassful of port, or claret, a quarter of a pint of dissolved red currant jelly, a teaspoonful of mixed mustard, a pinch of cayenne, and two tablespoonfuls of thin strips of orange rind. This sauce, if bottled and corked, will keep for some time. Time, five or six minutes to dissolve the jelly. (Very nice).

Olive Sauce.

Soak one and one-half dozen Queen olives in hot water for 20 minutes. Put into a sauce pan one tablespoonful of butter, and when it is melted add one tablespoonful each of chopped carrot and onion. When they are lightly browned, stir in a heaping tablespoonful of flour, and keep stirring until all are thoroughly browned. Then gradually add one and one-half cupfuls of brown stock, a blade of mace, one clove, a bay leaf, and salt and pepper. Cover and let the sauce simmer for twenty minutes. Meanwhile pare each olive from the stone in one long, spiral piece. Let the olives boil in a little water ten

minutes; then drain them and drop them into the strained sauce. Heat it to boiling point and serve.

This sauce is good for roast duck, beeksteak and many entrees.

Mint Jelly to Serve With Spring Lamb.

Wash and dry two bunches of mint and steep in 1 pt. boiling water. Soak 1 box Knox gelatine in $\frac{1}{2}$ pt. cold water until soft. Add the juice of 2 lemons, 1 cup sugar; pour over this the boiling mint water. Stir until thoroughly dissolved. Strain and turn into molds. It takes at least 4 or 5 hours to form, and it is a good plan to make jelly the day before. A little fresh mint as a garnish improves the dish. MRS. JOSEPH H. BROWN.

Mint Jelly Sandwich.

For serving with a lamb entree instead of a mint sandwich. Bread may be spread with butter, and then, on one slice of each sandwich spread a thin layer of mint jelly. This is rather more delicate than the sandwich made by adding chopped mint leaves to the butter.

M. H. P.

White Sauce.

1 tablespoon of butter,
2 tablespoon of flour,
1 cup of milk.

Cream butter and flour. Stir milk in slowly. Salt and pepper to taste. To 3 lbs. of veal make 4 times this amount for croquettes.

MRS. A. K. EDWARDS.

Mixed Mustard.

(Use Colman's mustard; comes in tin boxes).

2 heaping tsp. mustard.

Pour enough boiling water to make smooth. Rub in 1 even tsp. of sugar, 1 of butter, a little salt, 3 tbsp. vinegar, and if too thick put in a little more water. Cook until it thickens up well. MRS. W. H. BROWN.

Hollandaise Sauce.

Half a teacupful of butter, the juice of half a lemon, the yolks of two eggs, a speck of cayenne, half a cupful of boiling water, half a teaspoonful of salt. Beat the butter to a cream; then add the yolks, one by one, the lemon juice, pepper and salt. Place the bowl in which these are mixed in a saucepan of boiling water. Beat with an egg beater until the sauce begins to thicken. add the boiling water, beating all the time. When like a soft custard it is done. The sauce should be poured around meat or fish when it is on the platter.

ENTREES AND CHEESE.

Bread and Milk Omelet.

Into a large coffee cup, break pieces of slightly stale baker's bread till lightly filled, then pour on sweet milk, as much as it will hold, and leave it a few minutes to soak. Break 3 eggs into a bowl; beat lightly; add bread and milk, mixing smooth with the back of a spoon; slight seasoning of salt. Put one tablespoon of butter in a hot frying pan, and when it melts turn in the omelet. As soon as it begins to set, place the pan in the oven to finish the cooking. Have ready 1 cupful of any cold meat, finely chopped, well seasoned, moistened with gravy or water, and heated. Take pan from the oven and place on front of range. While the omelet browns, spread one-half of it with the hot meat. Turn the other half over upon it with a broad bladed knife; slip upon a hot platter and serve at once.

FLORENCE B. WATTLES.

Curried Eggs.

Boil $\frac{1}{2}$ doz. eggs until the yolks are well done; remove the shells and halve the eggs. Make a rich cream sauce, adding to it 1 tsp. of curry powder. Pour over eggs in a baking dish and set in the oven until lightly browned. A little onion juice may be added to the cream sauce.

ELIZABETH V. IRISH.

Creamed Eggs.

6 hard boiled eggs,
 $\frac{1}{2}$ pt. milk,
1 rounding tablespoon butter,
1 rounding tablespoon flour,
Level tablespoon chopped parsley,
 $\frac{1}{2}$ teaspoon salt and a little white pepper.

Quarter the eggs; be careful not to loosen the yolks from the whites. Place butter over fire; add flour and milk and salt and eggs. Do not stir. Add parsley.

MRS. C. C. PACKARD.

A Luncheon, or Supper Dish.

Of Baker's bread cut slices thicker than to serve at table; *toast a nice brown*, and butter on both sides; line a pudding baking dish, bottom and sides, then take 1 qt. of good milk, 4 eggs well beaten, a pinch of salt. Stir together and pour into the dish over the bread, and place a layer of buttered toast over the top. Then place in heated oven just long enough to set the eggs.

MRS. C. A. VAN DEUSEN.

Ham Puff.

Scald 1 pt. of milk in double boiler, add $\frac{1}{2}$ cup butter. When melted, add a smooth thickening made of 1 cup sifted flour, mixed with cold milk. Stir until smooth. Take from fire; let cool, then add the well beaten yolks of eight eggs. Then fold in the whites well beaten, salt, $1\frac{1}{2}$ cups finely chopped ham. Bake in dish standing in a pan of water.

MRS. W. H. BROWN.

Hash.

Cook one half a minced onion in a tablespoonful of butter in a frying pan, and stir into it equal parts of chopped beef, corned or fresh, and potato, boiled and chopped. Moisten with gravy or soup stock. Season with celery salt and pepper, and add a teaspoonful of Worcestershire sauce and serve hot.

WINIFRED CLARK

Egg Cutlets.

3 hard boiled eggs, chopped, not fine,
1 cup milk,
Half teaspoon onion juice,
 $\frac{1}{4}$ teaspoon pepper; salt to taste,
1 tablespoon chopped parsley,

Rub to a paste: 2 heaping tablespoons flour, 1 heaping tablespoon butter, add milk, beat for a minute, add eggs, etc.

Spread on a greased platter half inch deep. Put on ice. Make into cutlets. Dip in egg and bread crumbs, fry, and serve with cream sauce and peas.

MRS. GEORGE McDONALD.

Chicken Sentinel.

2 cups cold shredded chicken,
 $\frac{1}{4}$ green pepper,
 1 teaspoonful of salt,
 $\frac{1}{4}$ ripe red pepper,
 1 hard boiled egg, chopped.

Mix with rich cream sauce, and put in baking dish. Cover with mashed potato, beaten light, with butter, cream, and white of egg. Brown in oven. Serve with poached eggs on top from which the whites have been trimmed.

BERTHA FLEMING GEILFUSS.

Eggs, with Cheese.

5 eggs,
 2 heaping tbsp. dry grated cheese,
 Parmesan is good for this,
 1 tbsp. butter,
 Half teaspoonful salt,
 A dash of cayenne pepper.

Beat the eggs light; add the cheese, the salt and pepper. Have the butter melted in the blazer; turn in the eggs, and stir until thick and smooth. Serve on toast or crackers

HELEN A. SEBRING.

Cheese Ramekins.

Put one cup of bread crumbs and one gill of milk on the fire to boil. Then put in four teaspoons of grated cheese, a little piece of butter, and salt and pepper. Stir till cheese is dissolved, then remove from fire. Beat two eggs, yolks and whites separately. Stir the yolks into the mixture, then the whites. Bake about fifteen minutes.

MRS. W. A. COLEMAN.

Cheese Omelet.

Four for persons:

- 4 eggs, beaten separately,
- 2 tbsp. of grated cheese,
- $\frac{1}{2}$ tsp. salt,
- $\frac{1}{4}$ tsp. red pepper,
- 1 cup milk.

Mix eggs after they are thoroughly beaten, sprinkling in the cheese as you mix. Add salt and pepper in same way; then milk, and bake in very hot oven in a buttered pudding dish for 15 minutes.

ELIZABETH V. IRISH.

Cheese Balls, with Nuts.

Take one package of Philadelphia cream cheese, roll into balls size of large marble; press between halves of English walnuts. Nice to serve with a salad.

ROSE B. NISBET.

Cheese is used to call forth the juices of the stomach and get it ready for food. It also takes the taste of other dishes from the mouth.

ROSE B. NISBET.

Cheese Balls.

Take Neuchatel or Philadelphia cream cheese, mix with a little sweet cream if not moist enough, salt and add chopped hickory nut meats or English walnuts. Roll in small balls, and just before serving roll in parsley chopped very fine. To be served with salad.

MRS. C. W. DEWING.

Cheese Balls.

Whip white of one egg very stiff, add a pinch each of salt, red pepper and dry mustard; add sufficient grated cheese to make into little balls. Fry a golden brown, in hot deep lard, and serve at once with salad.

MRS. GEORGE McDONALD.

Cheese Straws.

$\frac{3}{4}$ cup of butter,
 $\frac{1}{4}$ cup lard,
 1 cup flour,
 $\frac{1}{4}$ cup cold water.

Mix as for pie-crust, and then add 2 cups of grated cheese, seasoned with red pepper and salt to taste. Mix well, roll out thin, and cut in narrow strips; bake in a quick oven.

HELEN B. PATTISON.

Timbale Shells.

Mix $\frac{3}{4}$ of a cup of flour with $\frac{1}{2}$ teaspoon of salt; add 2-3 cup of milk and one egg, well beaten; when very smooth, add one tablespoon of oil; dip hot timbale iron in this batter, and fry the mixture which clings to the iron in hot lard.

To Clean Sweetbreads.

Carefully pull off all the tough and fibrous skin. Place them in a dish of cold water for ten minutes or more, and then they are ready to be boiled. They must always be boiled twenty minutes, no matter what the mode of cooking is to be.

Chicken Terrapin.

Boil one large chicken until tender; cut into small pieces, as for salad, using the white meat only. Melt in a double boiler half of a pound of butter, adding to it 3 tablespoons of flour. To this add 1 quart of hot cream, gradually. Then stir in the chicken and mashed yolks of 3 hard boiled eggs. Add red pepper to taste; the whites of the eggs, chopped fine, and three or four truffles, chopped fine, or just sliced. Add just before serving a half tumbler of sherry wine.

MRS. A. C. WORTLEY.

Creamed Chicken.

One chicken of 4 $\frac{1}{2}$ lbs. or two of 3 lbs. each, two sweetbreads, one can mushrooms. Boil chicken and

sweetbreads; when cold, cut up as for salad; cut mushrooms in four pieces.

In double boiler, put one quart cream; take four large tablespoons butter, melt and stir in five even tablespoons flour, add this to cream when hot, stirring until it thickens; flavor with one small teaspoon grated onion, little nutmeg, red pepper and salt. Put chicken and ingredients together, then add sweetbreads and mushrooms; put into baking dish and bake 20 minutes. Serves 16 persons.

MRS. R. ARTHUR STONE.

Cream Sweetbread.

Always get calves sweetbreads; put in cold salt water and soak 1 hour. Then pour boiling water over them and boil about 20 minutes. Put again in cold water for 5 minutes and remove all the skin. Cut or pick into small pieces; make a cream sauce and stir them into it. Season to taste. Pour into shells; sprinkle with crumbs; put a small piece of butter on each. Bake until brown. Use porcelain or granite to cook in, and a silver knife to cut them with.—L. N. Cook Book.

Meat Loaf.

Three pounds of beefsteak or veal, chopped fine, 3 eggs, 6 rolled crackers; season with salt, pepper, and butter. Make into a roll; put in a pan with a little hot water, and bake 1½ hours; baste often while baking. Slice cold for tea.

MRS. H. F. SEVERENS.

Meat Souffle.

A splendid way to use scraps of cold beef, ham or fowl, which have been boiled, fried, or roasted. Make 1 cup of cream sauce, as for croquettes or macaroni; season with pepper, salt, and 1 teaspoonful of chopped parsley, or celery tops and 1 ounce of chopped onion. Stir into this sauce 1 cup of chopped meat or fowl; when well mixed, add the beaten yolks of 2 eggs; cook one minute and set away to cool; then stir in the whites, beaten to a

stiff froth; bake in a buttered pudding dish 20 minutes. Serve plain for tea, or with mushroom dressing for dinner.—Taken from Old Book.

Curry of Meat.

Take pieces of any tender cooked meat, steak or cold lamb, mutton, or veal; cut in small pieces, and put in a frying pan with about a tablespoon of butter. Stir until thoroughly heated, then add a tablespoon of flour; stir until smooth, then add a scant teacup of hot water, salt and pepper to taste, and add about half a teaspoon of currie powder; let it simmer about ten minutes, then add six drops of "kitchen bouquet," and serve hot.

MRS. CHAS. A. PECK.

Fried Oysters.

Take large oysters, dip in flour, then egg, then cracker. Fry in plenty of lard and butter.

MRS. ARNOLD.

Chicken for Supper.

Boil two chickens in as little water as possible, until the meat separates easily from the bones; pick it all off, cut it rather fine, and season it well with pepper and salt. Now put in a mold (a bowl or oval pan will answer) some slices of hard boiled eggs, then a layer of chicken, next more eggs, (always putting the best slices of egg at the sides and bottom of the mold, and the broken pieces through the chicken). Boil down the water in which the chicken was boiled, until there is a pint left, adding to it when done a large pinch of gelatine which has been dissolved in a little cold water. Season this gravy with butter, pepper and salt, and pour it over the chicken. It will sink through, forming a jelly around it. Let it stand on ice until perfectly cold; turn it out on a dish and garnish with bleached celery leaves. It is to be sliced at table. Delicious served with cucumber dressing.

MRS. L. C. CHAPIN.

Eggs Benedictine.

Poach eggs and lay on thin slices of toast; season with salt, pepper and butter. Serve with a cream dressing, the same as you make for Lobster Newberg, adding one tablespoon of Benedictine instead of sherry.

MRS. CHAS. BUSH.

BREAD, HOT BREADS, ETC.

Bread Made in the Bread Maker.

3 qts. and $\frac{1}{2}$ pt. of sifted flour—(measure after sifting),

1 pint milk,
1 pint water,
1 tablespoon lard,
1 tablespoon salt,
3 tablespoons sugar,
1 Fleischman's compressed yeast cake.

Scald the milk; into it put salt, sugar and lard. Add warm water, and set this all to one side to dissolve and cool. When luke warm, take out one-half cup of mixture, and in this liquid, thoroughly dissolve the yeast cake. Turn all the liquids in the bread maker first, then add flour, and turn the crank from three to five minutes. Remove crank, put on cover, and cover warm all over. Set away in a warm place and leave until morning.

In the morning turn dough out on floured board, cut in three equal pieces, and put in greased bread pans. Let rise to the top of pan, and then bake one hour.

This recipe calls for a Universal Bread Maker and Albion Winter Wheat Flour. Other flour can be used, but the quantity would need varying.

MRS. FRANK COWLBECK.

Yeast Bread.

$5\frac{1}{2}$ cups water, luke warm,
1 tablespoon lard,
1 tablespoon salt,
2 tablespoons sugar,
1 yeast cake.

If Magic or Yeast Foam is used, set sponge over night, knead in the morning; let stand until light; make into loaves; when light enough, bake three-quarters of an

hour in moderate oven. If Compressed yeast is used, mix in morning. This will make 5 loaves.

MRS. W. L. BROWNELL.

Baking Powder Biscuits.

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

Sift baking powder in flour; have butter warm; add milk enough to make a soft dough; pat it with the hands; do not use rolling pin. Do not let biscuits touch each other. Bake in hot oven twenty minutes.

MRS. FRANK W. RUSSELL.

Bread Sticks.

1 quart of flour,
 1 large tablespoon butter,
 1 teaspoon of salt,
 1 pint of milk warmed,
 Whites of three (3) eggs,
 1 large tablespoon of sugar,
 $\frac{1}{2}$ yeast cake, dissolved in a little warm water.
 Whip eggs, and melt butter.

MRS. JAMES DEWING.

Raised Biscuits.

Make a sponge of 1 pt. of flour,
 $\frac{1}{2}$ pt. of tepid water,
 $\frac{1}{2}$ cake of Compressed yeast.

Add to this a large cupful of lard and butter, which melt and pour into batter, and beat well; also one egg and two tablespoons of sugar, beaten together.

Two teaspoonfuls of salt. Add enough flour to make a soft dough; knead well; put in pan to raise and when light, either roll or work into cakes, and let rise again. Bake in moderate oven. This quantity will make three dozen or more.

MRS. ANNA ALLEY.

Swedish Rolls.

Scald 1 pint of milk; pour over $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup sugar, and 1 teaspoon of salt. When cool, add 1 Fleischman's yeast cake, which has been dissolved in a small quantity of luke warm water. Then add two well beaten eggs, $1\frac{1}{2}$ doz. cardamon seeds, ground fine, and between five and six cups of flour; knead. Let rise over night; knead again; shape and let rise in tins. Bake 20 minutes.

MRS. CHARLES BUSH.

Brown Bread.

2 cups sweet milk (or sour),
 1 teaspoon soda,
 2 cups Graham flour,
 1 cup white flour,
 Molasses to taste,
 A pinch of salt.

When using sour milk, make a thicker batter than with sweet.

MRS. G. S. HARRINGTON.

Brown Bread.

1 cup sour milk,
 2 cups graham flour,
 $\frac{3}{4}$ cup wheat flour,
 $\frac{1}{2}$ cup molasses,
 1 tablespoonful brown sugar,
 Half teaspoonful salt,
 1 large teaspoonful soda.

Steam two hours.

MRS. RALPH McCOY.

Brown Bread.

2 eggs,
 1 tablespoon brown sugar,
 1 teaspoon salt,
 1 teaspoon soda, dissolved in hot water,
 $\frac{1}{2}$ cup molasses,
 $1\frac{1}{2}$ cup sour milk,
 Butter size of a walnut,

Graham and white flour, half and half.
Put flour in carefully. About $1\frac{1}{2}$ cups of each.
MRS. FRANK A. NASON.

Brown Bread.

$\frac{1}{2}$ cup molasses,
 $1\frac{1}{2}$ cup sour milk,
3 cups sifted graham flour,
1 teaspoon soda (heaping),
Salt. MRS. H. C. BRUCE.

Steamed Brown Bread.

1 cup sour milk,
Scant half cup molasses,
2 tablespoons brown sugar,
1 teaspoon salt,
1 large teaspoon soda,
2 cups Graham flour,
 $\frac{3}{4}$ cup wheat flour.
Steam two and a half hours, then bake half an hour,
in a slow oven. Use coffee cup in measuring.
MRS. CHAS. A. PECK.

Brown Bread.

3 cups whole wheat flour,
1 cup white flour,
 $\frac{1}{2}$ cup sugar,
 $\frac{1}{2}$ cup molasses,
1 tablespoon lard,
4 cups buttermilk,
4 teaspoons salaratus,
1 teaspoon salt.
Bake in slow oven; $\frac{1}{2}$ cup of raisins improves it.
MRS. M. B. WESTNEDGE.

Short Cake.

2 cups flour,
3 teaspoons baking powder,

$\frac{1}{2}$ cup butter.

Mix with sweet milk; roll in two sheets and butter before putting together. Bake in biscuit tins.

MRS. W. S. DEWING.

Cinnamon Bread.

In the morning take a pt. of bread dough; add to this 2 tbsp. sugar, yolks 2 eggs, 1 tbsp. of butter, 3 tbsp. of milk; add flour, and let it rise to twice its size. Then roll out and put in a buttered tin. Spread with melted butter and a cup of brown sugar; sprinkle well with ground cinnamon.

ROSE B. NISBET.

Corn Bread—(Hoosier).

Beat 2 eggs very light; mix with 1 pt. of sour milk; add teaspoonful soda; 1 pt. corn meal; 1 tablespoonful melted butter.

ROSE B. NISBET.

Corn Bread.

1 cup sifted flour,
1 cup yellow meal,
 $\frac{1}{2}$ cup granulated sugar,
Salt,
2 heaping teaspoonfuls baking powder, mixed through flour, etc., very thoroughly,
2 eggs, broken in cups.

Stir with fork enough to break yolk; finish filling this cup with sweet milk; stir this into the flour, etc. Melt piece of butter size of large egg (hen's); add this last. Mix thoroughly; that is, enough to blend all the ingredients. Bake in slow oven, as corn meal burns easily.

DR. CLARA DARR, Portland, Oregon.

Corn Cake.

2 cups of flour (pastry),
 $\frac{1}{2}$ cup corn meal,
 $\frac{1}{2}$ cup of sugar,
3 teaspoonfuls Brown's Brownie Baking Powder,

2 eggs,
1 tablespoonful butter (melted),
A pinch of salt.

Mix all dry ingredients together first, and then add milk enough to make the consistency of cake batter. It will take about one cup of milk.

MRS. DENNISON BROWN.

Beaten Biscuits.

3 pts. flour,
1 large granite spoonful of lard,
1 teaspoon salt.

Rub lard into flour until well mixed. Take $\frac{3}{4}$ pt. of water and stir in quickly with the hand, until it is a stiff dough; beat it until it is smooth ($\frac{1}{2}$ an hour), with the rolling pin; divide into small pieces, with a knife, and work into biscuits with the hand. Roll each piece $\frac{1}{2}$ inch thick; make prints of thumb in the center. Prick with a fork. Bake in quick oven $\frac{1}{4}$ of an hour.

ROSE B. NISBET.

Spanish Buns.

1 whole egg,
Yolks of two eggs,
 $\frac{3}{4}$ of a cup of butter,
2 cups of light brown sugar,
1 cup of sweet milk,
3 teaspoons of baking powder,
1 tablespoon of spices,
Enough flour to make quite thick.

Bake in patty pans. Frost with whites of 2 eggs. brown sugar and 1 teaspoon of cinnamon.

MRS. C. W. WILSON.

Pulled Bread.

Fresh bread dough, made into straits and baked like ordinary bread. When cool, it is torn apart into irregular peices; returned to the oven and baked fifteen or twenty minutes, until crisp. To be served hot.

JULIET SEBRING HUNTER.

Virginia Spoon Bread.

3 tbsp. sifted corn meal,
 3 eggs, well beaten,
 1 small tsp. soda,
 1 pt. sour milk,
 Or 1 teaspoonful baking powder,
 1 pt. sweet milk,
 1 tbsp. butter,
 1 tsp. salt.

Beat the egg; add $\frac{1}{2}$ milk, then meal. Dissolve soda in boiling water, ($\frac{1}{2}$ cup); stir well and add remainder of milk with the butter. Bake in quick oven $\frac{1}{2}$ hour.

ELISABETH V. IRISH.

Muffins.

1 egg,
 1 tablespoonful sugar,
 1 cup sweet milk,
 $1\frac{1}{2}$ cups flour,
 3 tablespoonfuls melted butter.
 Bake fifteen minutes.

MRS. ED. CHASE.

Baked Brown Bread.

$\frac{1}{2}$ cup of brown sugar,
 Butter size of an egg,
 1 egg,
 2 tablespoonfuls molasses,
 2 cups of sour milk,
 1 large teaspoonful soda,
 Pinch of salt,
 3 cups Graham flour,
 $\frac{1}{2}$ cup corn meal,
 2 cups white flour, mixed.
 Bake about thirty minutes.

MRS. ED. CHASE.

Blueberry Muffins.

1 quart box berries,
 1½ cups sweet milk,
 1 cup sugar,
 2 eggs,
 1 tablespoonful of melted butter,
 A little salt,

Flour enough to make quite a thick muffin batter.

Bake in a very hot oven.

MISS HELEN SNOOK.

Rye Muffins.

1 pint sour milk,
 1 small teaspoonful soda,
 ½ cup butter,
 4 eggs,
 Half cup brown sugar,
 1 cup white flour.

When mixed, add enough rye flour to make it stiff and drop from spoon into tins.

MRS. GEORGE McDONALD.

Breakfast Muffins.

Fill muffin pans half full of the light sponge, which has been set the night before. Bake about 20 minutes in a quick oven.

SUSAN J. COBB.

Waffles.

1 pint flour, sifted,
 1 pint milk,
 Pinch salt,
 1 cup melted butter,
 3 eggs, beaten separately,
 Add yolks, then whites,

Last of all, 1 teaspoon baking powder.

Beat vigorously and serve with melted butter.

MRS. F. F. ROWE.

Waffles.

The yolks of three eggs,
 1 quart of sweet milk,
 ½ cup of melted butter,
 1 heaping teaspoonful of baking powder.

Then add the whites of the eggs and flour enough to
 make a thin batter. M. H. DeYOE.

Southern Waffles.

Sift 1 pint of flour with 1 teaspoon of salt and add
 1 pint thick sour milk; 1 tablespoonful of sour cream is
 an improvement. Beat long and hard till very smooth;
 then add 2 tablespoons of melted lard, and 1 well-beaten
 egg and beat again. Just before frying, add 1 teaspoon
 of soda, dissolved in warm water; the irons should be
 very hot and well greased. Serve with maple syrup.

FLORENCE S. WATTLES.

Wheat Gems.

2 cups flour,
 2 teaspoons baking powder,
 1 cup sweet milk,
 Pinch of salt,
 1 egg,
 Nearly ½ cup butter.

Put in gem-irons and bake in hot oven.

MARIA H. DeYOE.

Gems.

2 cups sifted flour,
 2 slightly rounding teaspoonfuls baking powder,
 Scant teaspoon salt.
 Sift all together.
 1⅛ cup milk.

Pour at once into the dry ingredients. Bake 15 min-
 utes.

MRS. C. C. PACKARD.

Excellent Pop-Overs

1 pint flour,
 1 pint milk,
 1 teaspoonful salt,
 1 teaspoonful sugar,
 3 eggs.

Pop-overs should always be baked in stone or earthenware cups that come for the purpose, the former being by far the better. Have a dozen cups buttered and arranged in an old dripping pan. Put the sifted flour, sugar and salt in a mixing bowl. Beat the eggs until very light, then add the milk to them. Pour this mixture on the flour, only half of it at first, and beat until the batter is smooth and light, say for about 5 minutes. Pour the batter into the cups and bake in a moderately hot oven for 50 minutes. They should, when done, have increased to four times their original size.

If only 6 pop-overs are wanted use half of all the other materials and take two small eggs.

Very large coffee cups will answer the purpose.

MRS. M. H. BURNHAM.

Pop-over or Milton Muffins.

1 egg,
 1 pt. sweet milk,
 1 pt. flour,
 1/2 teaspoon salt.

Beat eggs light; add part of milk, all the flour; then the rest of milk. Bake 20 minutes in a hot oven in buttered rings or gem pans. Serve hot. These can be made of Graham flour.

MRS. JAMES FRASER.

Spanish Buns.

1 pint of flour,
 1 pint of sugar,
 4 eggs,
 1 cup butter,
 1 cup of sweet milk,

1 tablespoon each of cloves and cinnamon,
 2 teaspoons cream tartar,
 1 teaspoon soda.
 Cut in squares and frost. MRS. SHELMIRE.

Blueberry Tea Cake.

3 cups of fresh blueberries,
 2 tablespoons of butter,
 1 cup of sugar,
 1 cup of sweet milk,
 2½ cups of flour,
 2 teaspoons of baking powder,
 And 2 eggs beaten very light.

MRS. A. C. WORTLEY.

Quick Coffee Cake.

Sift together, twice, one cup of flour,
 ½ cup of cornstarch,
 1-3 cup of sugar,
 2 teaspoons of baking powder,
 ½ teaspoon of salt,
 ½ teaspoon of ground cinnamon.

Mix to a soft dough, with a half cup of milk, into which has been stirred one well beaten egg; then add 2 tablespoons of melted butter. Spread into shallow pan and sprinkle with sugar, mixed with ground cinnamon.

MRS. A. C. WORTLEY.

Fine Pancakes.

1½ cups sour milk,
 1½ cups sweet milk,
 1 egg (beaten well),
 ¾ tsp. soda,
 2 tsp. baking powder,
 Enough flour for a good batter.

MRS. HARRY C. HOWARD.

White Flour Griddle Cakes.

Take one quart of sour cream, sweeten with a teaspoonful of soda; add a small teaspoonful of salt; beat three eggs very light, and add them with enough flour to make batter stiff as one wants it.

LAURA R. WAGNER.

Corn Meal Pancakes.

1 pt. meal,
2 heaping tablespoons flour,
1 heaping teaspoon baking powder,
1 egg,
2 tablespoons melted butter,
Salt and enough milk for a nice batter.

HELEN B. PATTISON.

Fried Corn Mush.

Put a quart of water on the stove to boil. Stir a pint of cold milk with one pint of cornmeal and 1 teaspoonful of salt. When the water boils, pour in the mixture gradually, stirring all well together. Let it boil for $\frac{1}{2}$ hour, stirring often to prevent it from burning. When cold, it is sliced, each slice dipped in beaten eggs (salted), and bread and cracker crumbs, and fried in boiling hot lard. One should try this, to know the superiority in the manner of cooking.

MRS. M. H. BURNHAM.

Wheat Gems.

2 cups flour,
2 teaspoons baking powder,
 $\frac{1}{2}$ cup sugar,
1 egg,
A small piece of butter,
1 cup sweet milk,
A pinch of salt. MRS. J. M. EDWARDS.

Waffles.

4 eggs, beaten separately,
 ½ cup butter,
 1 quart of sweet milk,
 1 tablespoonful of baking powder,
 A little salt,
 Flour enough to make a little thicker than for
 pan cakes.

Have waffle iron hot and oiled.

MRS. IRWIN SIMPSON.

Excellent Johnny Cake.

1 cup sweet milk,
 2 cups wheat flour,
 1 of corn meal,
 Little less than ½ cup butter,
 3 eggs,
 2 teaspoonfuls of baking powder,
 ½ cup sugar.

MRS. EDDY.

Buckwheat Cakes.

Take as much skimmed sweet milk as you wish, and into this stir the buckwheat, enough to make a thin batter; add a little salt, and just before baking add a little more buckwheat, into which has been sifted some baking powder; about a teaspoonful to each cup of buckwheat.

MRS. A. C. WORTLEY.

CAKE, FROSTINGS AND FILLINGS.

Scripture Cake.

1 cup of Judges, 5th Chap., 25th Verse,
3 $\frac{1}{2}$ cups of I. Kings, 4th Chap., 22nd Verse,
2 $\frac{1}{2}$ cups of Jeremiah, 6th Chap., 20th Verse,
1 cup of Genesis, 24th Chap., 17th Verse,
6 cups of Isiah, 10th Chap., 14th Verse,
2 cups of II. Samuel, 16th Chap., 1st Verse,
2 cups of Nahum, 3rd Chap., 12th Verse,
1 tablespoon of I. Samuel, 14th Chap., 25th Verse,
Season to taste with II. Chronicles, 9th Chap., 9th
Verse,

A pinch of Leviticus, 2nd Chap., 13th Verse,

3 teaspoons of Amos, 4th Chap., 5th Verse,

1 cup of Genesis, 43rd Chap., 11th Verse.

Follow Solomon's advice for making a good boy and
you will have a good cake.

Proverbs, 23rd Chap., 14th Verse.

Scotch Cake.

1 lb. of sugar,

$\frac{3}{4}$ lb. of butter,

1 lb. flour,

9 eggs,

Wine glass of brandy,

Juice and rind of 1 lemon,

1 lb. of raisins,

Nutmeg to taste.

FRANCES C. VAN WYCK.

Pound Cake.

1 lb. sugar,

1 lb. flour,

14 oz. of butter,

10 eggs, beaten separately,

Citron or raisins, if wished.

MRS. J. M. EDWARDS.

Harrison Cake.

1 cup butter,
 2 cups sugar,
 1 cup molasses,
 1½ cups sweet milk,
 5 cups flour,
 3 eggs,
 1 teaspoon soda,
 1 cup raisins,
 Spices to taste.

MRS. J. M. EDWARDS.

Drop Cakes.

1 small cup sugar,
 1 rounded tablespoonful butter,
 1½ cups flour (small),
 ½ cup milk,
 1 teaspoonful baking powder,
 Yolks of three eggs,
 Flavor to taste,
 Cream well the butter and sugar.

MRS. RALPH McCOY.

Spice Cake.

3 cups light brown sugar,
 1 cup butter,
 6 whole eggs,
 1 cup sour milk,
 2 teaspoons soda,
 1 teaspoon cloves,
 2 teaspoons of cinnamon,
 1 teaspoon of nutmeg,
 5 cups flour,
 1 lb. raisins,
 1 lb. currants.

This makes two loaves. Bake 1 hour in moderate oven.

MRS. FRANK W. RUSSELL.

Graham Spice Cakes

1 egg,
 1 cup of brown sugar,
 2 tablespoons shortening,
 $\frac{1}{2}$ teaspoon salt,
 $\frac{1}{2}$ teaspoon cinnamon,
 Nutmeg to taste,
 $\frac{1}{2}$ cup currants,
 2-3 cup sour milk, in which is dissolved $\frac{1}{2}$ tea
 spoon soda,

Graham flour to make stiff as cake dough.

Bake in muffin tins.

MRS. ROBERT T. VAN DEUSEN.

Blueberry Cake.

$\frac{1}{2}$ cup of sugar,
 1 tsp. butter, beaten well, with sugar,
 2 eggs,
 1 cup sweet milk,
 1 large cup of berries,
 3 cups flour,
 $1\frac{1}{2}$ tsp. baking powder,
 Pinch of salt.

MRS. ALLEN C. FRINK.

Lemon Cake.

3 cups flour,
 4 eggs,
 2 teaspoons baking powder,
 2-3 cup of butter,
 2 cups of sugar,
 $\frac{1}{2}$ cup of milk,

The juice and grated rind of one lemon.

Cream butter and sugar. Beat eggs separately; fold in whites at the last. Line tins with buttered paper.

MRS. W. H. BROWN.

Spice Cake.

1 cup granulated sugar,
 2-3 cup of butter and lard,
 1 cup of molasses,
 2 eggs,
 3 cups flour,
 1 teaspoon cinnamon,
 Nutmeg,
 ½ teaspoon cloves,
 1 cup chopped raisins,
 1 level teaspoon soda,
 1 cup boiling water.

MRS. FRANK MILHAM.

Roll Jelly Cake.

2 eggs,
 1 cup of sugar,
 1 cup of flour,
 1 teaspoon baking powder,
 ½ cup of boiling water.

First beat the eggs light, then add sugar, flour, and the water the last thing. Bake in a good sized shallow pan. Spread with jelly and roll while warm.

MRS. A. K. EDWARDS.

Reception Cakes.

1 cup of sugar,
 ½ cup butter,
 ¼ cup water,
 ¼ cup milk,
 1½ cups flour,
 2 teaspoons baking powder,
 3 eggs,
 ½ cup chopped English walnut meats,
 Flavor with ¾ teaspoon vanilla and ¼ lemon.
 Bake in small egg tins, and put frosting on top.

MRS. GEORGE H. CORNELL.

Blueberry Cake

$\frac{1}{4}$ cup of butter,
 1-3 cup of sugar,
 1 egg,
 2 $\frac{2}{3}$ cups of flour,
 4 tsp. baking powder,
 $\frac{1}{2}$ tsp. salt,
 1 cup milk,
 1 cup berries.

Cream butter; add gradually sugar and egg, well beaten; mix and sift flour, baking powder and salt; reserve $\frac{1}{4}$ cup flour to be mixed with berries, added last; add the remainder alternating with milk.

CHRISTINA L. BURNS.

Dark Cake.

1 cup sugar,
 $\frac{1}{2}$ cup butter, creamed together,
 2 eggs,
 1 cup molasses,
 2 scant teaspoons soda in molasses,
 1 cup cold coffee, or water,
 1 teaspoon each of cinnamon, cloves and allspice.
 1 cup raisins,
 $2\frac{1}{2}$ cups of flour.

MISS HATTIE SMITH.

Cocoanut Cream Cake.

1 cup sugar,
 $\frac{1}{2}$ cup butter,
 2-3 cup milk,
 $2\frac{1}{4}$ cups of flour,
 2 teaspoons baking powder,
 Whites of 4 eggs,
 Bake in layers and cool.

Filling.

1 cup of sour cream,
 1 cup powdered sugar,

CAKES, FROSTINGS AND FILLINGS

1 cup of freshly grated cocoanut,
Whip together till thick, add 1 teaspoon vanilla.
Spread between layers and on top of cake.

MRS. GEORGE McDONALD.

Pound Cake.

7 ounces of flour,
8 ounces of sugar,
6 ounces of butter,
4 eggs,
 $\frac{1}{2}$ teaspoonful baking powder,
Juice of $\frac{1}{2}$ lemon and rind,
A little nutmeg,

Bake in gem pans.

MRS. GEORGE McDONALD.

Fruit Cakes.

1 small cup sugar,
2 eggs, whites and yolks beaten separately,
1 cup sweet milk,
Butter and lard mixed, size of walnut,
Flour, about $3\frac{1}{2}$ cups,
3 teaspoonfuls baking powder,
Nutmeg to flavor,
Yolks, sugar and shortening well creamed,
Add stiff whites, milk and flour.

Roll soft.

MRS. GEORGE McDONALD.

Old-fashioned Indiana Pound Cake.

1 lb. sugar,
 $\frac{1}{2}$ cup butter,
9 eggs,
3 cups flour, into which put 1 tsp. baking powder,

der,

Flavor to taste.

Cream butter and sugar; add yolks of eggs, beaten light; then flour, and lastly, the beaten whites.

ROSE B. NISBET.

Wedding Cake.

2 coffee cups sugar,
 1½ coffee cups butter,
 4 coffee cups flour,
 10 eggs,
 1 pint New Orleans molasses,
 6 pounds raisins,
 4 pounds currants,
 3 pounds citron,
 1 quart brandy,
 1 teacupful cinnamon,
 8 nutmegs,
 1 tablespoonful extract bitter almonds,
 1 tablespoonful extract lemon,
 ½ teaspoonful soda. (Original).

MRS. J. B. DANIELS.

Devil Cake

1 cup sugar,
 ½ cup sweet milk,
 ½ cup grated chocolate.

Put on the stove and let it come to a boil, then remove and let cool.

One-half cup brown sugar, ½ cup butter, creamed, then drop in yolks of 3 eggs; beat in ½ cup sweet milk, and one teaspoon soda, dissolved in a little milk. Before adding flour, stir in first part of recipe, then stir in 2 cups of flour and 1 teaspoon vanilla. Bake in old-fashioned square tins. Makes two loaves.

Filling.

Make a boiled frosting with the whites of 4 eggs, 2 cups of sugar, and ½ cup water. Cook sugar and water until it hairs; then stir into the well beaten whites slowly. Take a part of this frosting and add 1 cup of English walnuts and 5 cent's worth of dates, both chopped fine. Use remainder of frosting on top of cake.

MRS. H. D.

Orange Cake. (Without Butter.)

2 cups sugar,
 ½ cup cold water,
 yolks of 5 eggs,
 Whites of two,
 Juice and grated rind of 1 orange,
 2½ cups sifted flour,
 2 teaspoonfuls baking powder.

Bake in 3 layers and put together with boiled frosting, flavored with orange.

MRS. EUGENE COOK.

Cream Cake.

1 cup sour cream,
 1 cup sugar,
 2 eggs, whites and yolks beaten separately,
 2 cups flour,
 1 teaspoonful soda, dissolved in a few drops of
 water,

Season with nutmeg or vanilla.

MRS. HENRY BUSH

Currant or Blueberry Cake.

1 cup sugar,
 ½ cup butter,
 ½ cup milk,
 2 cups flour,
 2 teaspoonfuls of baking powder.

Stir in a pint of either currants or blueberries, and bake in large shallow pan.

MRS. HENRY BUSH.

Molasses Cake.

1 cup molasses,
 2 eggs, yolks and whites, beaten separately,
 ½ cup butter, (scant), beat to a cream,
 1½ cups flour,
 ½ cup of boiling water.

Stir well and season well with cinnamon.

MRS. HARRY BUSH.

Fruit Cake.

10 eggs,
 2 lbs. very dark sugar,
 1 lb. butter,
 3 lbs. raisins,
 2 lbs. currants,
 1 lb. citron,
 2 tablespoonfuls cinnamon,
 1 tablespoonful cloves,
 1 tablespoonful mace,
 2 nutmegs,
 1 wine glass brandy,
 1 teaspoonful soda,
 About 4 cups of flour.

M. E. POMEROY.

Rebecca Cake.

$\frac{1}{2}$ cup butter,
 1 cup sugar,
 1 cup sweet milk,
 1 pint flour,
 1 egg,
 1 teaspoon cream tartar, or 2 of baking powder.

For a change, a cup of raisins or of English currants, or a mixture of both, may be added, or an addition of sliced citron.

BELLE CHAPIN.

Eggless Cake.

$1\frac{1}{2}$ cups of sugar,
 $\frac{1}{2}$ cup of butter,
 1 cup of sour milk,
 1 teaspoon of soda,
 $\frac{1}{2}$ teaspoon of cinnamon,
 $\frac{1}{2}$ teaspoon of nutmeg,
 1 cup of chopped raisins,
 3 cups of sifted flour.

MRS. R. H. BUCKHOUT.

White Cake.

1 cup sugar,
 1 $\frac{1}{2}$ cups flour,
 $\frac{1}{2}$ cup butter,
 Whites of 3 eggs,
 $\frac{1}{2}$ cup of milk,
 2 large teaspoons of baking powder,
 Flavor to taste.

This recipe is nice to use for cocoanut balls.

MRS. WILLIS N. POMEROY.

Small Pound Cakes.

7 ounces of flour,
 6 ounces of butter,
 8 ounces of sugar,
 4 eggs and a level teaspoon of baking powder.
 The juice of one-half a lemon and the grated rind,
 A little nutmeg.

Bake in gem tins.

MRS. J. DAVIDSON BURNS.

Devil's Food Cake.

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

When thoroughly dissolved, set aside to cool. Cream 1 cup of brown sugar with $\frac{1}{2}$ cup of butter; add well-beaten yolks of 3 eggs, and $\frac{1}{2}$ cup milk. Beat in 2 cups sifted flour with 1 teaspoonful of soda. Lastly, beat in cold chocolate mixture and bake.

Chocolate Filling, (Frosting.)

1 cup sugar,
 1 egg,
 Butter size of a walnut,
 1 square of shaved chocolate,
 3 tablespoons cream or milk.

Stir all together, cook slowly until it begins to get thick. Take off and beat hard. Add 1 teaspoon of vanilla before beating.

HELEN A. SEBRING.

English Bread Cake.

1 cup of sponge,
 1/2 cup butter,
 1 small teaspoon salt,
 1 small cup sugar,
 1 cup English currants,
 1 cup milk.

Mix; let rise slowly; knead down three times; put into loaves, when light. Bake in moderate oven 1/2 hour.

MRS. W. L. BROWNELL.

Ice Cream Cake.

1 cupful of sugar,
 3 eggs,
 3 tablespoonfuls of cold water,
 1 1/2 teacupfuls of flour,
 1 1/2 teaspoonfuls of baking powder, sifted

through the flour.

It should be very thin when poured into the pan. and about half an inch thick, when done. Let it get perfectly cold.

Beat one pint of thickest sweet cream until it looks like ice cream. Make very sweet and flavor with vanilla.

Blanche and chop a pound of soft shelled almonds; stir into the cream, and spread very thick between the layers. Frost.

MRS. IMOGENE ARNOLD.

Sour Cream Cake.

3/4 cup butter,
 2 cups sugar,
 3 cups flour,
 4 eggs,
 1 cupful milk,
 2 teaspoonfuls of baking powder.

Filling.

1/2 pt. sour cream,
 6 oz. blanched almonds,

4 tablespoonfuls sugar,
 Yolks of 1 egg, mixed with sugar,
 Whites of 2 eggs, flavored with vanilla.

Put a little rose water in almonds, after rolling them,
 then add the eggs. MRS. A. L. ZWISLER.

Delicious Cake.

2 cups XXXX sugar,
 1 cup butter,
 1 cup sweet milk,
 3 eggs,
 3 cups of flour.

Beat butter and sugar together; add the yolks and
 then the beaten whites of the eggs. Put $\frac{1}{2}$ teaspoonful
 of soda into the milk, and one teaspoonful of cream of
 tartar into the flour. (Boiled frosting).

MRS. IMOGENE ARNOLD.

Bride's Loaf.

Cream $\frac{1}{2}$ cupful of butter; add 1 cupful of sugar and
 cream again; add $1\frac{3}{4}$ cupfuls flour, 1 teaspoonful baking
 powder, $\frac{1}{2}$ teaspoon almond extract, $\frac{3}{4}$ pound chipped
 citron, whites of 5 eggs, stiffly beaten; fold in last thing.
 Bake in a moderate oven. Boiled frosting for icing.

MRS. IMOGENE ARNOLD.

Nut Patty Cakes.

1 cup of butter,
 2 cups of sugar,
 4 eggs,
 1 cup of sour milk,
 1 level teaspoonful of soda in the milk,
 3 cups of flour,
 1 level teaspoon of baking powder in the flour,
 Salt and vanilla.

Mix in hickory or walnut meats. Stir well; drop in
 patty tins and bake in medium oven.

P. McI. M.

Brownies.

- 2 eggs,
- 1 scant cup granulated sugar,
- $\frac{1}{2}$ cup melted butter,
- $\frac{1}{2}$ cup sifted flour,
- 2 squares chocolate, melted,
- $\frac{1}{2}$ cup finely chopped English walnuts.

Bake in greased tin, spreading batter very thin. Cut when baked, one inch wide, and three inches long. Especially nice for five o'clock tea.

BLANCHE STREETER BUSH.

Sponge Cake.

- 1 cup sugar,
- Yolks of 4 eggs, beaten together,
- 3 tablespoonfuls cold water,
- 1 heaping teaspoonful baking powder in $1\frac{1}{2}$ cups sifted flour.

Mix well; then add whites of eggs, well beaten. Flavor with teaspoonful of lemon or vanilla.

MRS. A. J. CURTISS.

Sponge Cake.

- 4 eggs, the whites and yolks separate,
- 1 cup of sugar,
- 1 level teaspoonful of cream of tartar in whites of eggs, when half beaten,
- 1 teaspoonful of extract,
- $\frac{3}{4}$ cup of flour.

Fold the flour in, and do not stir.

FLORENCE MYERS.

Orange Sponge Cake.

Beat the yolks of 4 eggs, thick, then add gradually 1 cup of sifted granulated sugar. Beat five minutes. Mix and sift together 1 scant cup flour, $1\frac{1}{2}$ tablespoons corn starch, 1 teaspoonful baking powder, $\frac{1}{2}$ teaspoonful of salt; add to the first mixture. Beat the 4 whites stiff,

and add very lightly with 1 teaspoon extract of orange. Bake 35 minutes in shallow pan. Frost with boiled icing, flavored with fresh orange.

FLORENCE S. WATTLES.

Water Sponge Cake.

2 cups sugar,
2 cups flour,
5 eggs,
 $\frac{1}{2}$ cup cold water,
2 teaspoons Royal Baking Powder.

Beat the yolks with the sugar, then gradually add cold water; then half of the stiffly beaten whites; then half flour; then remainder of the whites and flour, and lastly, the juice and grated rind of one lemon.

MRS. JAMES DEWING.

Caramel Cake.

1 cup sugar,
 $\frac{1}{2}$ cup butter,
 $\frac{1}{2}$ cup sweet milk,
 $1\frac{1}{2}$ cups flour,
1 teaspoonful vanilla,
1 teaspoonful baking powder,
Whites of 4 eggs.

Filling.

1 cup sweet cream,
 $1\frac{1}{2}$ cups brown sugar,
1 teaspoonful butter.
Boil 40 minutes; put between layers and on top.

MRS. GEORGE F. KIDDER.

Bread Cake.

3 cups of light dough,
3 cups of sugar,
1 scant cup of butter,
1 cup of raisins,

3 eggs,

$\frac{1}{2}$ teaspoon soda, dissolved in hot water,

A little nutmeg, cloves and cinnamon.

Let this rise same as bread and bake in a slow oven.

MRS. A. J. MILLS.

FROSTINGS AND FILLINGS.

Mocha Frosting.

2 cups powdered sugar,
1/2 cup butter, (scant),
2 tablespoons strong coffee,
4 teaspoons cocoa,
1 teaspoonful vanilla.

BLANCHE STREETER BUSH.

Fig Filling.

1 lb. figs, chopped fine,
2 tumblers sugar,
1 pint wine.

Cook in double boiler till thick, like jelly. This is enough for two cakes of 3 layers each.

MARY H. PECK.

White Cream Caramel Filling.

3 cups of white sugar,
1 1/2 cups of thick, sweet cream,
4 tablespoons of sweet butter,
1 teacup of almonds, blanched and grated.

Flavor with extract of almond. Stir well together, and boil till it is thick. Take off the fire, and let it stand for a few minutes. Beat till it is thick, and spread on cakes.

Butternut Filling.

To whites of 2 eggs, add 1/2 cup chopped butternuts, and 1 cup of sugar. Whip the whites and sugar first, then add the nuts. Spread between the layers.

Lemon Jelly.

Two good-sized apples, pared and grated, the grated rind and juice of 1 lemon, 1 cup sugar, and 1 well-beaten egg. Boil until it jellies, stirring continually. When cool, spread between the layers. Frost.

Boiled Frosting.

1 cup granulated sugar,
1-3 cup water,
1 salt spoon cream of tartar.

Mix together; heat gradually and boil, without stirring, until the syrup will thread when dropped from a fork. Pour gradually on the beaten white of 1 egg, beating constantly until thick enough to spread. Flavor with 1 teaspoonful vanilla. If not beaten long enough, it will run when spreading; if beaten too long, it will not spread smoothly. In the latter case, a few drops of boiling water may be added.

Beaten Frosting.

White of 1 egg,
1 teaspoon lemon juice,
1 scant cup of confectioner's powdered sugar.

Add the sugar gradually to the egg and lemon. Beat all together 5 minutes. Spread on cake.

Chocolate Frosting.

2 squares of chocolate,
1 scant cup of powdered sugar,
3 tablespoons of milk,
Yolk of 1 egg,
 $\frac{1}{2}$ teaspoon vanilla.

Melt chocolate over hot water; add $\frac{1}{2}$ the sugar and milk; add remaining sugar and beaten yolk. Cook till it thickens, stirring constantly at first, that it may be smooth. Cool slightly; flavor and spread on cake.

Almond Filling.

1 cup of sweet cream; set in a basin of hot water; heat for 2 or 3 minutes; add the yolks of 3 eggs, 1 tsp. of corn starch, dissolved in a little milk. Sweeten to taste; cook till it thickens; remove from fire; add $\frac{1}{2}$ cup of almonds, blanched and chopped, (not too fine). When cool, flavor with vanilla. Cover cake and sprinkle almonds on top.

Nut Filling for Cake.

1 cup of sour cream,
1 cup of brown sugar,
1 cup of black walnuts or other nut meats.

Boil until of proper consistency and spread on cake, using a plain white boiled frosting for top layer.

MRS. P. McI. M.

DOUGHNUTS, COOKIES, ETC.

Grandmother's Raised Doughnuts.

Take piece of bread dough size of a loaf, work into it piece of butter or lard size of a hen's egg, a little salt, if lard is used; 1 cup of sugar, allspice to taste. Knead all together, and put in a warm place. When very light, roll and cut into pieces size of walnut; lay on a board and let rise again. Drop into hot lard, lower side up. If not, they will turn over, and only raise on one side.

ROSE B. NISBET.

Doughnuts.

1 cup of brown sugar,
2 eggs, beaten well,
1 cup of sour milk,
1 teaspoon of soda, dissolved in the milk,
1 tablespoon of sour cream or melted lard,
Nutmeg,
1 teaspoon of baking powder in a little flour.

Then add flour enough to roll easily.

MRS. W. A. COLEMAN.

Excellent Doughnuts.

1 teaspoon butter,
1 cup sugar,
2 eggs,
Grated nutmeg,
1 cup sweet milk,
3 teaspoons level baking powder,
3 cups flour or more.

ESTHER G. TYLER.

Crullers.

2 eggs,
 6 tablespoons sugar,
 2 tablespoons butter,
 10 tablespoons sweet milk,
 ½ teaspoon baking powder.

MRS. H. F. SEVERENS.

Elegant Soft Doughnuts.

1½ cups sugar,
 2 eggs,
 1½ cups buttermilk, sour,
 2 tbsp. melted butter,
 2 tbsp. melted lard,
 1 tsp. soda,
 2 tsp. baking powder,
 ½ of a nutmeg,
 Enough flour to mix soft.

MRS. HARRY G. HOWARD.

Doughnuts.

1 large cup of sugar,
 Shortening—butter and lard, mixed, size of an
 egg,
 4 eggs, beaten separately,
 2 cups of sweet milk,
 7 cups of flour,
 1 teaspoonful of baking powder to each cup of
 flour,
 1 teaspoonful of salt,
 ½ teaspoonful of nutmeg.

One-half of the above rule is enough for a small
 family.

MRS. G. C. BURNHAM.

White Cookies.

1 cup white sugar,
 1 cup brown sugar,
 1 cup butter,

Cream butter and sugar,
 2 eggs,
 A little nutmeg,
 2-3 cup hot water,
 1 level teaspoon soda,
 1 teaspoon baking powder, sifted in flour,
 Flour to roll soft. ISABELLA COLE.

Sour Cream Cookies.

2 cups of sugar,
 ½ cup butter, less 1 tablespoon,
 1 cup of sour cream,
 1 even teaspoon of soda, dissolved in cream,
 1 big teaspoon of salt,
 1 teaspoon vanilla,
 A little nutmeg,
 5 cups of flour, with 1½ teaspoons of baking
 powder in it,
 2 eggs, beaten light, and put in after creaming
 butter and sugar,
 Use just enough extra flour to roll out thin.
 MRS. A. K. EDWARDS.

Peanut Cookies.

sugar, Cream 4 tbsp. butter with ½ cup granulated
 Add yolks 2 eggs, thoroughly beaten,
 4 tbsp milk,
 ½ tsp. salt,
 1 tsp. lemon juice,
 1½ tsp. baking powder,
 1 cup flour,
 2 cups chopped peanuts,
 Drop from spoon. Bake 12 minutes in a hot oven.
 MRS. FRANK BUSH.

Sugar Cookies.

2-3 cup butter,
 1 coffee cup sugar,
 2 eggs,
 4 tablespoons milk,
 2 teaspoons baking powder,
 1 teaspoon vanilla,
 Roll soft.

MRS. RALPH McCOY.

Oatmeal Cookies.

Cream 1 cup of butter and 1 cup of sugar,
 Add 2 well beaten eggs,
 4 tablespoons of sour milk,
 $\frac{3}{4}$ teaspoon of soda,
 1 teaspoon of cinnamon,
 3 tablespoons of molasses,
 1 cup of chopped raisins,
 2 cups of rolled oats,
 2 cups of flour.

Drop on buttered tins and bake.

MRS. R. H. BUCKHOUT.

Molasses Cookies.

$\frac{1}{2}$ cup sugar,
 1 cup molasses,
 1 cup shortening, lard preferred,
 2 eggs,
 $\frac{1}{4}$ cup vinegar,
 1 tbsp. soda, heaping,
 Ginger and spice to taste. Mix soft.

MRS. JAMES FRASER.

Nut Wafers.

1 cup brown sugar,
 1 egg,
 1 teaspoon of butter,

1 tablespoonful of flour.

Mix together, and add one cup of English walnuts, chopped fine. Drop teaspoonful in buttered pans, quite a distance apart, and bake in medium oven. When brown, take out.

HELEN A. SEBRING.

Marguerites.

White of one egg,
1 cup of granulated sugar,
Enough water to moisten,

Boil together slowly until a soft ball can be made. Then pour slowly over the well beaten egg, beating all the time. Stir thick with shelled walnuts, (English), chopped fine, and spread over salted wafers; place in oven to brown. Delicious to serve with lemonade or coffee; nice if crackers, not salted, are used to serve hot with ice cream.

MRS. C. W. WILSON.

Marguerites.

Half pint confectioner's sugar,
The white of 1 egg, beaten stiff, but not to a froth,
Half cup of English walnuts, chopped very fine,
Mix together the egg and sugar, then add the

nuts,

Spread on wafer crackers,

Put in slow oven until the mixture becomes hardened. This amount will spread about 13 wafers.

MRS. RALPH McCOY.

Rocks.

1½ cups granulated sugar,
1 cup butter,
3 eggs,
2 tablespoons hot water,
1 teaspoonful soda,
3¼ cups flour,
½ teaspoonful salt,
1 teaspoonful cinnamon,

$\frac{1}{2}$ teaspoonful of cloves,
 $\frac{1}{2}$ teaspoonful of nutmeg,
 1 cup nut meats,
 1 cup raisins,
 1 cup currants,
 1 cup dates, chopped.

Bake in gem irons 30 minutes, in slow oven.

MRS. FRANK W. RUSSELL.

Hermits.

2 eggs, beaten light, with a little salt, sprinkled on them,

1 cup chopped raisins,
 2-3 cup shortening,
 $1\frac{1}{2}$ cups light brown sugar,
 $\frac{1}{2}$ teaspoon baking powder,
 1 teaspoon soda,
 4 tablespoons sour milk,
 1 small teaspoon ground cloves,
 1 teaspoon ground cinnamon,
 A bit of nutmeg,
 2 cups sifted flour.

MADGE M. BURNHAM.

Cocoanut Dainties.

Beat whites of 2 eggs to a stiff froth.

Boil 1 cup of sugar, half cup of water until it spins a thread; pour this syrup over the eggs, stir in enough cocoanut to make a very stiff paste. Drop in small cakes on a well greased tin and bake carefully in a moderate oven to a very light brown.

MRS. RALPH McCOY.

Rocks.

3 eggs, well beaten,
 $1\frac{1}{2}$ cups brown sugar,
 $\frac{1}{2}$ cup melted butter,
 A little salt,

3 tablespoons molasses,
 1 teaspoon soda,
 1 teaspoon cinnamon,
 2½ cups of flour,
 1 cup English walnuts, cut small,
 1 cup raisins, stoned and cut small.
 Drop from spoon in well floured pan.

MRS. C. W. DEWING.

"Little Rocks" or Rolled Oat Cakes.

2 cups of flour,
 2 cups of rolled oats,
 2 eggs, yolks and whites beaten separately,
 1 cup, part lard and butter,
 1 cup of sugar,
 1 cup of English currants,
 1 teaspoonful of cinnamon,
 ½ teaspoonful of soda,
 ½ teaspoonful of salt,
 5 tablespoonfuls of sour milk.
 Drop a teaspoonful of batter in buttered tins and
 bake.

BESSIE S. NEWELL.

Oatmeal Cookies.

1 cup granulated sugar,
 1 cup lard and butter, mixed,
 2 eggs,
 2 cups flour,
 1 teaspoon baking powder,
 2 tablespoons sweet milk,
 1 teaspoon soda,
 1 teaspoon cinnamon,
 2 cups rolled oats.

Put together in the order given; roll thin; cut with
 cookie cutter and bake in a moderate oven. They will be
 deliciously crisp.

MRS. FRANK W. RUSSELL.

Soft Ginger Bread.

$\frac{1}{2}$ cup granulated sugar,
 $\frac{1}{2}$ cup butter,
 1 cup hot water,
 1 cup molasses,
 2 teaspoons soda, dissolved in the hot water,
 $2\frac{1}{2}$ cups of flour,
 1 teaspoon cinnamon,
 1 teaspoon ginger,
 Add 2 well beaten eggs the last thing.

MRS. FRANK W. RUSSELL.

Soft Gingerbread.

1 cup thick sour cream,
 1 cup molasses,
 $\frac{1}{2}$ cup brown sugar,
 1 egg,
 1 level teaspoonful salt,
 1 level teaspoonful ginger,
 1 level teaspoonful soda,
 $\frac{1}{2}$ level teaspoonful cinnamon,
 $\frac{1}{4}$ level teaspoonful cloves,
 Flour to make a soft batter.

Bake slowly in a moderate oven.

M. E. POMEROY.

Ginger Cake.

2 eggs,
 $1\frac{1}{2}$ cups molasses,
 $\frac{1}{2}$ cup butter,
 $\frac{1}{2}$ cup sour milk,
 1 teaspoonful soda,
 2 cups sifted flour,
 2 teaspoons cinnamon,
 1 teaspoon ginger.
 More flour, if needed.

MRS. JOEL WATERBURY.

Aunt Kittie's Cookies.

4 eggs,
 2 cups sugar,
 1 cup butter,
 1/2 cup sweet milk,
 2 level teaspoons soda,
 2 rounding teaspoons cream tartar,
 1 nutmeg,
 Flour enough to handle.

MRS. C. T. WHITE.

Fancy Crullers (Cut with Jiggering Iron).

5 tablespoons sugar,
 5 tablespoons melted butter,
 10 tablespoons sweet milk,
 1/2 nutmeg,
 A little salt,
 2 eggs,
 1 teaspoon soda.

MRS. J. M. EDWARDS.

Ginger Snaps.

1 cup sugar,
 1/2 cup butter,
 1/2 cup hot water,
 1/2 cup molasses,
 1 teaspoon soda,
 1 tablespoon ginger,
 Flour to make a stiff dough,
 Roll very thin.

MRS. E. D. G. RUSSELL.

Fruit Cookies.

1 1/2 cups sugar,
 1 cup butter,
 3 cups flour,
 1 pound chopped raisins,
 1 1/2 teaspoons soda, dissolved in 1/4 cup warm

water,

1 teaspoon Royal baking powder, heaped,
 1/4 cup sweet milk,
 3 eggs,
 Pinch of salt,
 1 teaspoon cinnamon,
 1/2 teaspoon cloves,
 1/2 nutmeg.

Bake in gem pans.

MRS. H. C. BRUCE.

Ginger Drops.

1 cup brown sugar,
 1 cup shortening, beef drippings the best; next to
 that, half butter and half lard,
 1 1/2 cups molasses,
 1 cup sour milk,
 5 cups flour,
 1 tablespoon of ginger,
 1 small tablespoon soda.

Put the sugar, butter and molasses in a pan, and put
 on the stove to soften before putting in the other ingredi-
 ents. Drop by spoonfuls in a pan and bake in a slow
 oven.

ANNIE D. CLARK.

Ginger Drops.

2 eggs,
 2-3 cup molasses,
 2-3 cup butter,
 2-3 cup brown sugar,
 2-3 cup boiling water,
 1 teaspoon soda,
 1 tablespoon ginger, *not heaping*,
 2 3/4 cups sifted flour.

Stir molasses, butter and sugar together; add eggs,
 then flour, and lastly, boiling water, with soda in it
 Bake in slow oven in buttered pan, dropping with dessert
 spoon about 1 inch apart.

MADGE M. BURNHAM.

Cream Ginger Cake.

½ cup butter,
 1 cup brown sugar,
 1 cup sour cream,
 1 cup New Orleans molasses,
 1 teaspoonful soda,
 1 teaspoonful cloves, cinnamon and ginger,
 2½ cups flour,
 2 eggs,
 Bake in two long tins.

MRS. GEO. McDONALD.

Ginger Snaps.

1 cup light brown sugar,
 1 cup butter and lard, mixed,
 1½ cups molasses,
 1½ teaspoonfuls soda, dissolved in ¼ cup water,
 1½ teaspoonfuls ginger,
 1 teaspoonful cinnamon,
 1 teaspoonful salt.

Cream sugar and shortening together, and add molasses, then other ingredients, and lastly, flour enough to make dough roll out. Knead well, but keep soft.

MRS. A. J. CURTISS.

Ginger Snaps.

1 cup brown sugar,
 1 cup molasses,
 1 cup butter,
 1 tablespoon of ginger,
 1 teaspoon soda, dissolved in a little hot water,
 Flour to stir in (not knead),

Pinch off pieces size of large marble; leave space in pan to spread. Moderate oven; leave in pan until cold.

ISABELLA COLE.

Soft Ginger Bread.

1 cup of molasses,
 $\frac{1}{2}$ cup butter,

Melt butter over steam and stir into molasses; put 2 teaspoons of soda in little cold water, and stir into molasses and butter; then add $\frac{1}{2}$ cup boiling hot water, 1 beaten egg, 1 teaspoon ginger, 2 cups flour. Stir in last $\frac{1}{2}$ teaspoon salt. Bake in a slow oven.

HELEN B. PATTISON.

Soft Ginger Cookies.

1 tumblerful Porto Rico molasses,
 2-3 tumbler shortening, (mostly lard),
 1 egg,
 1 even teaspoon ginger,
 4 small tablespoons cold water in tumbler,
 1 rounding teaspoon of soda in water,
 Put in soda last,
 1 teaspoon baking powder in the flour,
 2 tablespoons of sugar,
 Make a thick batter.

MRS. JAMES DEWING.

Ginger Bread.

2-3 cup butter,
 1 cup sugar,
 1 cup molasses,
 1 cup sour milk,
 2 eggs,
 1 teaspoon soda,
 1 tablespoon ginger,
 $1\frac{1}{2}$ cups flour.

MRS. FRANK A. NASON.

Ginger Snaps.

$\frac{1}{2}$ lb. butter,
 $\frac{1}{4}$ lb. brown sugar,

1 pt. molasses,
5 tbsp. ginger,
1 qt. flour,
1 tsp. soda, dissolved in a cup of cold milk,
Roll very thin and bake.

MRS. J. D. BURNS.

PIES AND PUDDINGS.

Currant Jelly Pie.

Boil 1 cup currant jelly in $\frac{1}{2}$ cup water until dissolved. Beat together the yolks of 2 eggs, $\frac{1}{2}$ cup sugar, 2 rounded teaspoons flour, moistened with $\frac{1}{4}$ cup water; add these to jelly, and boil all together until thickened. Fill a pastry shell which has been previously baked, heap on top the whipped whites of the eggs, sweetened with 2 tablespoons granulated sugar; sprinkle with sugar, in order to crisp it, and put in oven to brown.

MRS. ALFRED HICKS.

Mince Meat.

Two qt. bowls, one-half beef and one-half lean pork, chopped, 4 bowls chopped apples, (sour and little sweet), $1\frac{3}{4}$ bowls shortening, either butter or suet, 2 bowls molasses, 2 bowls sugar, 2 bowls syrup from sweet pickles, 1 qt. boiled cider, 1 pound figs, chopped fine, 1 pound orange citron, $1\frac{1}{2}$ pounds lemon citron, 2 pounds citron, 3 pounds raisins, chopped, 4 heaping tablespoons of salt, a little allspice, pepper, cinnamon, cloves, nutmeg, according to taste. After it is done, heat the liquids, and when hot, stir in meat, then chopped fruit, etc., the apples last. The liquid from the boiled meat improves it. When pies are made, put whole raisins on top and add brandy. Three pounds of fresh pork and two of beef makes the recipe. Boil together; let cool in the liquid, but chop separately.

MRS. W. S. DEWING.

Puff Pastry.

1 lb. flour,
5 oz. flour for the board and rolling pin,
 $\frac{1}{2}$ lb. butter,
 $\frac{1}{2}$ lb. lard,
1 cup cold water.

Sift the pound of flour into bowl; cut butter and lard through with knife into small bits; scatter the water over the whole, and mix lightly with knife. Put on ice for 15 minutes before rolling out.

MRS. J. D. BURNS.

Mince Meat.

- 3 lbs. lean beef, boiled and chopped,
- 1 pk. apples, peeled and chopped,
- 1½ lbs. chopped suet,
- 1 glass grape jelly,
- 2 lemons, grated, peel and juice,
- 2 oranges, grated, peel and juice,
- 1½ lbs. brown sugar,
- 1 qt. molasses,
- 1 qt. boiled cider,
- 1 qt. Cal. brandy, (may be omitted),
- 3 grated nutmegs,
- 1 teaspoon mace,
- 2 tsp. ginger,
- 2 tsp. allspice,
- 2 tsp. cloves,
- 8 tsp. cinnamon,
- 2 tbsp. salt,
- 1 lb. citron, sliced fine,
- 4 lbs. raisins,
- 2 lbs. currants.

Mix beef and suet evenly, then add spices, grated peel, sugar, apples and jelly. Then add cider and juices to the molasses. Turn over the dry ingredients and mix thoroughly. Pack in a stone jar. Cover with butter, or paraffin, and stand in cold, dry place to ripen. If one wishes to keep it a long time, it is best to scald it and seal in cans.

SARA E. CARNEY.

Apple Pie.

Slice apples, and fill lower crust heaping slightly in the center; put on them ½ cup of sugar, (or more), a little nutmeg, or cinnamon, 2 tablespoons of water, and bits

of butter, 1 tablespoon of molasses improves the flavor for some. Put on upper crust, press the edges firmly together, and bind on a strip of wet cloth to prevent the juice from running out. Bake 35 to 40 minutes in a moderate oven. This can be baked without a top crust, and just before serving, cover thickly with whipped cream.

MRS. A. K. EDWARDS.

Lemon Pie.

1 cup sugar,
 Juice of 1 large or 2 small lemons,
 2 tablespoons water,
 4 eggs,
 Pinch of salt.

Boil juice of lemon, rind, sugar and water until sugar is dissolved. Beat yolks of eggs until light, then add boiling syrup, beating constantly. Fold in beaten whites. Put in crust and bake in hot oven for about 6 minutes.

MRS. A. L. WALDO.

Lemon Pie.

Line a pie plate with good crust, moisten the edge, and put a narrow strip of crust around; prick bottom and sides with fork and bake quickly.

Filling.

1 cup sugar,
 1 cup water,
 4 eggs, saving 2 whites for frosting,
 2 tablespoons corn starch,
 1 lemon, grate rind and squeeze the juice.

Put all into double boiler, and cook until thick as custard; turn into tins, and add beaten whites with 3 tablespoons of fine sugar; then brown lightly.

MARY E. VANDE WALKER.

Lemon Pie.

1 cup sugar,
 2 tbsp. corn starch,
 1½ cups of boiling water,
 2 eggs,

Juice and rind of one large lemon.

Put sugar, yolks of eggs, corn starch and lemon together in a double boiler and stir all together; then the hot water last. Stir constantly until it thickens; then pour into the crust which has been baked before. Add the whites of the eggs beaten stiff and sweetened, as frostings; put in oven and brown.

MRS. A. K. EDWARDS.

Raisin Pie.

1 cup sour cream,
 1 cup sugar,
 1 cup seeded raisins,
 ½ teaspoon vanilla,
 1 level teaspoon of flour.

Bake with two crusts.

MRS. FRANK MILHAM.

Sweet Potato Pie.

One large, or two small, cold baked sweet potatoes put through a ricer, and proceed as with a pumpkin or squash pie, allowing 2 eggs for one pie, or 3 eggs for two pies. Season with ginger, sugar, etc.

MRS. CHAS. A. PECK.

Sweet Potato Pie.

Boil potatoes until soft; peel, mash and put through a sieve. To ¼ lb. potato, add 1 pt. sweet milk, 3 table-spoonfuls melted butter, 4 eggs, 1 glass wine, sugar and nutmeg to taste.

ROSE B. NISBET.

Pieplant Pie.

1 cup chopped pie-plant,
 $\frac{3}{4}$ cup sugar,
 1 tablespoon flour,
 Yolks of two eggs.

Bake in one crust; make a meringue of the egg whites.

MRS. E. D. G. RUSSELL.

One Good Pumpkin Pie.

1 coffee cup of pumpkin, well browned and sifted. In this a pinch of salt, a teacup of sugar, a dessert spoon of ground ginger, 2 well beaten eggs, 1 tablespoon melted butter; lastly, $2\frac{1}{4}$ teacups of rich milk or part cream. Pour this mixture in pie plate lined with good crust and bake.

MRS. M. H. BURNHAM.

Cream Pie.

$1\frac{1}{2}$ cups milk,
 2 tablespoonfuls of sugar,
 2 tablespoonfuls of corn starch,
 Yolks of 2 eggs,
 1 small piece of butter.

Beat eggs, add sugar, cornstarch and butter. Stir into boiling milk and cook until thick. Then pour into baked crust. Make meringue of whites of eggs. Heap on pie and brown in oven.

BERTHA FLEMING GEILFUSS.

Suet Pudding.

1 cup of chopped suet,
 1 cup of molasses,
 1 cup of sour milk,
 1 cup each of citron, raisins and currants,
 3 cups of flour,
 1 teaspoon soda in molasses,
 Salt, nutmeg, cloves, cinnamon and allspice, $\frac{1}{2}$ teaspoon each.

Steam three hours in greased tin.

Sauce for Pudding

1 tablespoon of flour,
1 cup of brown sugar,
Butter size of an egg,
1 cup water.

Cook; then add brandy to taste.

MRS. WILLIS N. POMEROY.

New England Suet Pudding.

Mix 1 cup stoned raisins, $3\frac{1}{2}$ cups flour, 1 cup chopped suet, $\frac{1}{2}$ tsp. cinnamon, $\frac{1}{2}$ tsp. grated nutmeg. To 1 cup sweet milk, add 1 cup molasses, 1 salt spoon of salt, 1 level tsp. soda, dissolved in a tbsp. of milk. Stir the liquid and dry ingredients together; add a well beaten egg and pour the mixture into a covered buttered mold. Steam 3 hours.

Pudding Sauce.

1 cup sugar,
Butter size of a walnut,
1 tbsp. of corn starch,
1 cup boiling water,
1 tsp. nutmeg.

One-half the above recipe will do for a small

family.

ELLA SMITH LEWIS.

Macaroon Pudding.

$\frac{1}{2}$ lb. stale macaroons, rolled fine, $\frac{1}{4}$ box of granulated gelatine, soaked in a very little water, afterwards adding a very little more of hot water to dissolve it, 1 qt. of cream, whipped, into which put sugar and rolled macaroons, and lastly, the gelatine. Flavor with vanilla. Serve with cream, or without, as desired. Serve cold.

This is enough for ten persons.

MRS. W. S. DEWING.

Nut Pudding.

One and one-half cups of finely chopped pecan nuts, yolks of 4 eggs, beaten well, with 1 cup of sugar. Then add chopped nuts and pinch of salt, 1 teaspoon of vanilla, and lastly, whites of 4 eggs, beaten very stiff. Bake slowly about 20 minutes. Serve hot, with whipped cream.

MRS. W. S. DEWING.

Chocolate Pudding.

2 sqs. sweet chocolate, grated,
 ½ cup sugar,
 ½ cup flour.

Boil 2 cups of milk, and mix the above in a little scalded milk. Stir into boiled milk. Serve cold with whipped cream. Flavor with vanilla.

MRS. L. J. HALE.

Fig Pudding.

1 cup molasses,
 1 cup chopped suet,
 1 cup milk,
 3¼ cups flour,
 2 eggs,
 1 teaspoon soda,
 1 teaspoon cinnamon,
 ½ teaspoon nutmeg,
 1 pint figs.

Mix molasses, suet, spices and figs, cut fine. Dissolve soda with tablespoon hot water, and mix with milk. Add to other ingredients. Beat eggs light, and stir into mixture. Add flour, and beat thoroughly. Steam 5 hours.

MRS. A. L. WALDO.

Fig Pudding.

1 pint bread crumbs,
 1 cup of chopped suet,
 1 pound of chopped figs,

3 eggs,
 Juice of 1 lemon,
 1 cup of sugar,
 Salt to taste.

Steam three hours in a buttered mould, and serve with brandy sauce. FLORENCE S. WATTLES.

Boiled Huckleberry Pudding.

Measure $\frac{3}{4}$ pt. of sifted flour; add to it 1 teaspoon baking powder, $\frac{1}{2}$ salt spoon of salt. Sift thoroughly together. Stir a well beaten egg into $\frac{1}{2}$ pt. milk, and stir this gradually into flour, making a smooth batter. Then stir in $1\frac{1}{2}$ cups of berries; turn into a buttered mould, and steam, in enough boiling water to partly cover the mould, for 1 hour. Serve with hard or liquid sauce.

MRS. A. K. EDWARDS.

Cup Puffs.

Batter:—One-half cup white sugar, $\frac{1}{2}$ cup milk, 2 eggs, 2 teaspoons baking powder, a little salt, flour enough so the batter will drop from the spoon. Butter teacups and put 1 tablespoon of any kind of fruit you prefer in bottom of cup, then fill cup half full of batter. Steam one hour. For sauce, use juice of fruit.—Taken from the Old Book.

Batter Pudding.

1 cup milk,
 2 tablespoons flour,
 2 tablespoons sugar,
 4 eggs,

Butter the size of an egg.

Stir the flour and butter together; put into it the milk, and cook 8 minutes, or until it thickens. Stir the sugar and yolks of eggs, together, take the milk from the fire and mix together, then let it stand until cold. When nearly dinner-time, beat up the whites and stir in, and then cook 20 minutes. A mortar or liquid sauce, which ever is preferred, can be used.

MRS. L. C. CHAPIN.

Cottage Pudding.

1 cupful of sugar,
 1½ cupfuls of flour,
 1 tablespoonful of butter,
 ½ cupful of milk,
 2 eggs, beaten separately,
 1 teaspoonful of baking powder.

Brandy or wine sauce.

S. B. K.

Orange Float.

1 qt. boiling water,
 2 tablespoonfuls corn starch,
 1 teacup of sugar.

Put the sugar in the water, dissolve the corn starch in a little cold water, and stir all together. When cold, add the juice of 2 lemons, and a teaspoonful of vanilla. Take one dozen oranges, peel and cut into small pieces, taking all the seeds out; put sugar over them, let them stand a little while, then put in the corn starch. Beat the whites of 3 eggs with a little sugar, and pour over the top.

MRS. O. B. FLAGG.

Orange Fritters.

Make a batter of a cup of flour, 2 eggs and milk enough to make it of proper consistency; peel 6 oranges, slice them, and mix with the batter. Fry in hot lard to a delicate brown. Serve with powdered sugar and sherry wine.

BESSIE L. DUDGEON.

Buckeye Pudding.

1 cup of chopped raisins,
 1½ cups of molasses,
 1 cup of warm water,
 2½ cups of flour,
 1 dessertspoonful of soda,
 The yolks of 2 eggs.

Steam for 2 hours.

Sauce.

1 cup of powdered sugar,
 ½ cup of butter,
 1 tsp. of hot water in butter and sugar,
 Whites of 2 eggs, beaten and added just before
 serving.

Half of the above is enough for six persons.

MRS. ALBERT SHELMIRE.

Cottage Pudding.

Butter size of black walnut
 1 egg,
 1 tablespoon sugar,
 ½ cup milk,
 Flour like cake dough,
 Heaping teaspoon baking powder.

Butter cups, and put in 1 tablespoon canned rasp-
 berries; add dough, and steam 20 minutes; serve with
 raspberry sauce.

MRS. GEORGE McDONALD.

Tapioca Cream.

Soak 3 tablespoons of tapioca over night, put it in a
 quart of boiling milk. Cook ½ hour. Beat yolks of 4
 eggs with 1 cup of sugar, add 3 tablespoons of prepared
 cocoanut; stir in and boil 10 minutes longer. Pour into
 pudding dish. Beat the whites of eggs to a stiff froth
 with 3 tablespoons of sugar added; pour this over the top,
 then sprinkle cocoanut over all. Set in oven to brown.

MRS. GEORGE McDONALD.

Brown Betty

2 cups chopped apples,
 1½ cups bread crumbs,
 ½ cup sugar,
 1 teaspoonful cinnamon.

Put together in layers. Dot top with bits of butter.
 Serve with sugar and cream, or without.

MRS. GEORGE McDONALD.

A Simple Apple Pudding.

Pare and slice, thin, enough tart cooking apples to make an inch layer in a granite pie pan. Sift together $1\frac{1}{2}$ cups flour, 3 level teaspoons baking powder, and a pinch of salt. Rub into this 1 tablespoon lard and $\frac{1}{2}$ tablespoon butter. Mix to a stiff batter, with sweet milk, and spread over apples. Bake until apples are soft and turn out on a plate, with apple on top. Sprinkle thick with sugar, and serve either with cream or a boiled sauce.

MRS. E. A. BALYEAT.

A Delicate Dessert.

Four tablespoonfuls minute tapioca, cooked with 1 qt. of water, and a little salt, in a double boiler for 15 minutes. Prepare 3 large apples as for apple sauce, and cover with $\frac{1}{2}$ cup of sugar. Pour cooked tapioca over apples, and bake until apples are tender. Serve cold with whipped cream.

MRS. J. A. NEWELL.

Rice Pudding.

One quart of milk, heated, in double boiler. Stir into it 2-3 of a cup of sugar and yolks of 2 eggs, into which have been beaten two tablespoons of corn starch. Boil this until it thickens, and stir in 2 squares of chocolate. The last thing add a cupful of rice, which has been cooked, and is still hot. Beat this in; pour into a baking dish, make a meringue of the whites of the eggs, brown in the oven or turn into custard cups and serve cold.

MRS. F. W. RUSSELL.

Strawberry Chortcake.

I have used several recipes for short cake, but find this the very best of all.

Sift two heaping teaspoons of baking powder and a little salt with three cups of flour. Rub a large tablespoon of butter in. Mix with milk, with a fork, until soft enough to drop from a spoon. Spread equally in two jelly cake pans, baking fifteen or twenty minutes in quick oven. Spread each layer with butter. Have ready two

quarts of berries, part of them having been plentifully sugared two hours before. Put these on the lower cake and the finer ones on top. Set in oven, and just before serving, pour the syrup that has formed over the top. Serve with or without cream. It is very easily made and delicious.

MRS. GEORGE F. KIDDER.

Fig Pudding.

1/2 cup graham flour, wet with cold water,
 1 pint boiling water,
 Cook until thick,
 1/2 pound chopped nuts,
 1/2 pound chopped figs,
 1 cup sugar,
 Cook all together,
 Put into cup and mould,
 Serve with whipped cream.

MRS. GEORGE McDONALD.

Apple Pudding.

1 cup of flour,
 1/2 cup sugar,
 1/2 cup milk,
 2 spoons melted butter,
 1 egg,
 1 teaspoon baking powder.

Turn this batter over sliced apples, and bake 1 hour.
 Serve with cream.

MRS. GEORGE McDONALD.

Suet Pudding.

2 1/2 cups bread crumbs,
 1/2 cup suet,
 1/2 cup molasses,
 1 cup sweet milk,
 1 cup raisins, (chopped),
 1 egg,
 Half teaspoonful cloves,

Half teaspoon cinnamon,
Salt spoon of salt.

Steam two hours in a tin pudding dish. Serve with wine sauce. MRS. GEORGE McDONALD.

Kentucky Plum Pudding.

3 lbs. raisins,
1 lb. currants,
 $\frac{1}{2}$ lb. citron,
 $\frac{3}{4}$ lb. suet,
A pinch of salt,
1 tablespoon cinnamon,
 $1\frac{1}{2}$ lbs. stale bread,
1 lb. brown sugar,
 $\frac{3}{4}$ lb. chopped apples,
8 eggs,
1 qt. milk,
2 grated nutmegs.

Pour the hot milk on bread crumbs, then add suet; when that is cool enough not to curdle, or cook, put in eggs; then the other ingredients. Steam four hours.

CAROLYN F. EDWARDS.

Washington Pudding.

2 cups flour,
1 cup molasses,
1 cup milk,
2 teaspoons cloves,
2 teaspoons cinnamon,
1 teaspoon soda,
 $\frac{1}{2}$ teaspoon salt,
2 eggs,
Steam two hours.

Sauce.

Yolks of 2 eggs,
Pulverized sugar to thicken,
Wine to taste.

Add whites, well whipped, just before serving.

(Half the quantities given in the pudding recipe is enough for a small family, but it must steam two hours just the same.)

MRS. CHARLES A. PECK.

Plum Charlotte.

Take slices of bread—either baker's or home made—cut off the crust, and butter on both sides. Have a can of plums heated (tart red or purple plums are best), put a layer of fruit in a pudding dish, then a layer of bread, until the dish is filled. Put it into the oven for five minutes, till it gets heated through, then cover with a plate, and put a weight on it. Eat cold, with cream and sugar. It needs plenty of juice to saturate the bread.

MRS. T. P. SHELDON.

Suet Pudding.

1 cup suet, chopped fine,

1 cup molasses,

1 cup raisins,

1 cup sweet milk,

4 cups sifted flour,

1 teaspoon soda,

1 teaspoon cream tartar,

1 teaspoon cloves,

2 teaspoons cinnamon.

Steam three hours. Sour milk can be used by omitting the cream of tartar.

MRS. F. E. HULL.

Fritters.

1 pint sweet milk,

4 eggs,

1 quart flour,

3 tablespoonfuls of baking powder, sifted in flour.

Serve warm, with maple sugar.

MRS. EDDY.

Cream Puffs.

Melt $\frac{1}{2}$ cup of butter in 1 cup of boiling water, and beat in 1 cup of flour. Then remove from stove, and when cool add 3 eggs—one at a time—without beating. Drop on tins quickly and bake about 25 minutes in a moderate oven. *For the cream:* . . . One-half pint of milk, 1 egg, 3 teaspoons of sugar, 2 large tablespoons of flour; boil and flavor with lemon. When puffs are done, open with a sharp knife and fill with the cream.

MRS. EDWIN DeYOE.

Pudding Sauce.

1 large tablespoon butter,
1 teacup sugar,
1 tablespoonful boiling water.

Beat well together the yolk of 1 egg, the white beaten to a froth, and put in last; as it goes to the table add wine.

MRS. GEORGE F. KIDDER.

Pudding Sauce.

One egg beaten 5 minutes. Beat with 1 cup of sugar 5 minutes more; add 2 tbsp. boiling water, just before serving. The secret of the sauce is to beat it; 20 minutes is not too long.

CHRISTINA L. BURNS.

Fine Sauce for Plum Pudding.

1 cup of cream,
1 cup of powdered sugar,
1 egg,
Whiskey or brandy to taste.

Cream the butter till light; add the sugar, then break an egg over it and mix thoroughly. Put the sauce in a bowl and set in hot water. Stir till it melts, add the whiskey and serve.

Hard Sauce.

4 tablespoonfuls of butter,
 1 cup sifted powdered sugar,
 White of 1 egg,
 1-3 teaspoonful lemon extract,
 2-3 teaspoonful vanilla,
 Little nutmeg.

Cream butter; add sugar, and beaten white of egg.
 Pile lightly on a dish, and sprinkle with nutmeg.

ROSE B. NISBET.

Pudding Sauce.

Yolk of 1 egg,
 1 tablespoon butter and 1 teacup sugar, creamed
 together

Beat the egg, and add to the creamed butter and
 sugar. Add two large spoons of boiling water. Set on
 the stove and stir constantly until it just boils. Flavor
 with vanilla, sherry wine or brandy.

MRS. L. B. HEARD.

Strawberry Sauce for Steamed Sponge Puddings.

Small tablespoon butter,
 $\frac{3}{4}$ cup sugar, beaten to a cream.

Add $\frac{3}{4}$ cup strawberry syrup, or same amount of
 fresh crushed berries; beat up light, and just before serv-
 ing, add the beaten white of one egg.

MRS. CHAS. A. PECK.

DESSERTS, CREAMS AND ICES.

Almond Charlotte.

Soak half a package of gelatine in half a cup of cold water two hours. Blanch one cup of almond meats, and chop them fine. Put three large spoonfuls of granulated sugar in a saucepan over the fire, and when it is melted put in the nut meats, and stir until they become slightly browned; remove from the fire, and when the meats are cold, roll fine. Put in a double boiler one and one-half cups of milk and the rolled meats, and place over the fire.

Beat light the yolks of two eggs, and add to them, three-quarters of a cup of sugar. Draw the boiling milk to one side of the fire, and gradually stir in the egg mixture. Put in the soaked gelatine, and stir a few moments; remove quickly from the range, and stand the dish in a pan of ice water. Flavor with one teaspoonful of almond, and beat the mixture until it begins to thicken; then add two quarts of whipped cream, and stir until it is so thick it cannot settle. Turn into moulds, and set it away in a cool place to become firm.

ELIZABETH HOLTENHOUSE.

Caramel Pudding.

1 quart of milk,
1 cup of dark brown sugar,
4 level tablespoonfuls of corn starch,
A little salt,
Small piece of butter,
1 teaspoonful of vanilla.

Put sugar in iron spider, and let it brown, stirring all of the time; add milk hot, and stir until the sugar is dissolved; then add corn starch, dissolved in cold milk, butter, salt; add vanilla after it is removed from stove. Eat with cream cold.

BESSIE L. NEWELL.

Caramel Cup Custard.

Beat up 5 eggs, add $\frac{1}{2}$ cup granulated sugar and 1 qt. new milk. In a small frying pan stir 2-3 of a cup of granulated sugar until it becomes liquid, and just begins to smoke. Pour this into custard cups. Then on top pour the custard mixture. Set cups, in a moderate oven, in a shallow pan half filled with hot water. In about 20 minutes, try them with the handle of a teaspoon, to see if they are firm. Turn out of the cups onto sauce dishes when cool. The melted sugar will form a caramel sauce over the custard.

MRS. ROBERT T. VAN DEUSEN.

Caramel Pudding.

One-half cupful of granulated sugar browned until a coffee color; into this pour one quart of hot milk and two thirds of a cup of sugar; then add two tablespoonfuls of corn starch in milk, and boil until it becomes a thick custard. When almost cold, stir in one cupful, each, of raisins and nuts. Chill and serve with whipped cream.

ELIZABETH HOLTENHOUSE.

Custard With Caramel Sauce.

1 pint milk,
2 eggs,
2 tablespoons sugar,
A few slices of lemon peel.

Boil the milk with the lemon peel in double boiler, while you beat the eggs and sugar together. Add the boiling milk slowly, and turn into baking cups which have been buttered and sugared. Set the cups in a tin of water, and bake 40 minutes in slow oven.

Sauce.

Boil $\frac{1}{2}$ cup water, $\frac{1}{2}$ cup sugar, some pieces of lemon peel, 2 cloves and 1 inch piece of cinnamon for ten minutes. Put 2 tablespoons sugar in a sheet iron sauce pan,

with 1 table spoon water. Stir until very dark brown, then add to above mixture, stirring until well mixed.

MRS. CHAS. A. PECK.

French Charlotte.

Soak $\frac{1}{4}$ box pulverized gelatine one hour, then set over boiling water to dissolve. Scald 1 cup of milk, add to it, 1 cup granulated sugar and 1 beaten egg, stirring all the time. Add gelatine and a teaspoon vanilla, and set aside to cool. Whip 1 pint cream, and add to the cooled custard; turn into mould that has been wet with cold water, and when nearly set, put in, one at a time, one-half cup English walnut meats. Should be made the day before using. Delicious dessert.

MRS. GEORGE McDONALD.

Rice Blanc Mange.

Pick over and wash a scant half cupful of rice; put in double boiler with 3 cups of milk and a pinch of salt; cook until very soft, then, add two rather scant table-spoons of granulated gelatine, which has been soaked in four table-spoons of cold water; stir gently, and add good $\frac{1}{2}$ cup powdered sugar. Set aside until cold, and beginning to thicken; then add $\frac{1}{4}$ cup of sherry, 1 teaspoon vanilla and 1 cup cream, whipped stiff. Turn into wetted moulds until firm. When ready to serve, unmould and garnish with candied cherries. Serve with whipped cream.

MRS. WM. E. HILL.

Chocolate Souffle.

3 oz. chocolate,
4 tbsp. of sugar,
2 rounded tbsp. flour,
Whites of 4 eggs,
1 rounding tbsp. butter.

Melt butter in small sauce pan. Stir into it the flour, and let it cook a minute, but not brown. Then add slowly the milk. Stir until smooth and a little thickened; re-

move from fire and turn it slowly onto the yolks and sugar, which have been beaten to a cream. Mix thoroughly, and add the melted chocolate. Stir for a few minutes, then set away to cool. Rub a little butter over the top, so a crust will not form. When ready to serve, stir the mixture well to make it smooth, and fold into it lightly the whites of eggs, which have been whipped until very dry and firm. Turn the mixture into a buttered tin, lined with a strip of greased paper, which rises above the sides to confine the soufflé as it rises. Cover the sauce pan, and steam for 30 minutes. Do not raise cover from the time it commences to steam until ready for table. Place tin on hot dish, and serve at once, with plain cream.

MRS. W. H. BROWN.

Chocolate Charlotte Russe.

1 pint cream,
1/2 cup sugar,
4 eggs, beaten separately,
1/2 box gelatine, (Cox),
3 tbs. grated chocolate.

Put cream in hot water till it is thick. Add sugar, gelatine and chocolate. Cook till dissolved, then pour over yolks of eggs, and cook 5 minutes. Remove from fire, and pour over beaten whites and lady-fingers in a dish.

PAULINE DAVIS.

Charlotte Russe.

1 pt. sweet cream, sweetened to taste,
1 teaspoon vanilla,
2 tablespoons brandy, whipped until thick.

Dissolve 1/4 box Cox's gelatine in very little water, and stir in cream quickly. Line a bread tin with lady fingers, and pour in the charlotte. Before serving, turn out onto platter.

MARY E. VANDE WALKER.

Bavarian Cream.

1 pt. milk,
 Yolks 4 eggs, well beaten,
 $\frac{1}{2}$ cup sugar,
 $\frac{1}{2}$ box Cox's gelatine, (scant measure).

Mix all together and cook in double boiler, stirring constantly until gelatine is dissolved. Strain through a sieve, and when nearly cold, stir in 1 pt. of whipped cream. Flavor with vanilla. MRS. W. S. DEWING..

Ginger Cream.

Soak $\frac{1}{2}$ box gelatine in $\frac{1}{2}$ cup cold water 20 minutes. Boil 1 pt. milk; add the beaten yolks of 4 eggs, $\frac{1}{2}$ cup sugar and $\frac{1}{2}$ tsp. salt. Cook until it thickens like custard. Add gelatine; strain into pan. Add 1 tbsp. each of wine, brandy and quarter of a cup ginger syrup, and $\frac{1}{4}$ lb. ginger, cut into small pieces. Set on ice. When quite thick, add 1 pt. whipped cream, then mould.

MRS. J. H. BROWN.

Figs a la Creme.

Take the best figs, and steam 15 minutes. Cut open and fill with apricot jam and chopped English walnuts. Close again, roll in powdered sugar, and serve with whipped cream.

MRS. W. S. DEWING.

Wine Jelly.

One package Cox's gelatine. Add juice of 3 lemons and rind of one. Pour over 1 pint of cold water, and let stand an hour. Then add $2\frac{1}{2}$ pints boiling water, 1 pint wine, 2 lbs. white sugar, and a few sticks of cinnamon. Boil up, once, and strain through old linen.

MRS. CHAS. A. PECK.

Sherry Cream.

1 cup sherry wine,
 $\frac{1}{4}$ cup gelatine, dissolved in $\frac{1}{4}$ cup water.

$\frac{3}{4}$ cup confectioner's sugar.

Dissolve gelatine; add sugar and wine. Strain. Add 2 cups whipped cream. Pour into mould previously wet in cold water.

MRS. FRANK BUSH.

Apple Snow.

Pare, core and steam until done, six large tart apples. Cool, strain and beat well, sweeten to taste, then add the whipped whites of four eggs. Beat together until a dish of snow is the result. Flavor with a little lemon or vanilla. Serve with cream.

MRS. L. B. HEARD.

Manioca Pudding.

One quart of sweet milk, 3 tablespoons of manioca, put in the milk when it is cooking. When boiled, add 4 tablespoons of sugar and the yolks of 3 eggs, beaten with the sugar. Remove from the fire as soon as it thickens. Flavor with vanilla, turn into a pudding dish, and cover with a meringue, made of the three whites of the eggs, and a little powdered sugar. Brown delicately in the oven, and serve cold, with cream.

MRS. L. B. HEARD.

Marmalade Pudding.

3 eggs,

1 big coffee cup of flour,

1 small cup of brown sugar,

Butter the size of 2 eggs,

2 large tbsp. of orange marmalade,

$\frac{1}{2}$ even tsp. of soda, dissolved in 3 tsp. of milk.

Cream the butter and sugar; add the marmalade, then the well beaten eggs, the flour and then, the soda. Steam 2 hours in a covered tin mold. Wine sauce.

MRS. ROBERT BURNS.

Stuffed Peaches (for Dessert).

Peel $\frac{1}{2}$ pk. of large sized peaches, remove stones with tin teaspoon. Fill with 1 lb. chopped English walnuts, 1 lb. chopped figs, 1 lb. chopped raisins, mixed together. Make *very* rich syrup of brown sugar and water (about 1 gal.), and add enough good vinegar to flavor well. Carefully boil prepared peaches in syrup until clear, then put in mason jars as you do for canned peaches. Serve individually with whipped cream.

MRS. HARRY C. HOWARD.

Prunes in Jelly.

Soak 2 heaping dessert spoonfuls of granulated gelatine in 1 cup of cold water 1 hour. Add 1 cup of boiling water, 1 cup of sugar, 1 cup of white wine or sherry, and the juice of 1 lemon. Cut 12 cooked prunes in quarters. Have ready a mould set in cold water. Strain into it, enough jelly to make about 1 inch in thickness; let this harden; add prunes at equal distances apart, then a second layer of jelly. When that has hardened, repeat until the mould is filled. Serve with whipped cream.

MRS. W. S. DEWING.

Lemon Fruit Jelly.

One half box gelatine, soaked for one-half hour, in one-half cup cold water. Pour two and one-half cups boiling water over gelatine, add three-quarters of a cup of lemon juice and one and a quarter cups sugar. Put mold on ice; add four tablespoons of the liquid. Let it stand until it begins to form, then add a few slices of bananas, walnut meats, cherries; add liquid and fruit alternately until mold is filled. Serve with whipped cream.

MRS. GEORGE McDONALD.

Prune Whip.

One pound best California prunes, washed well and soaked over night. In morning, cook in same water in

which they were soaked, with $1\frac{1}{2}$ cups sugar. When thoroughly soft, take out pits and put pulp through a sieve. An hour before serving, beat the whites of 3 eggs to stiff froth, and beat into the prunes. Serve very cold with whipped cream.

M. H. P.

Coffee Jelly.

Soak one-half box gelatine in $\frac{1}{2}$ pint cold water for an hour. Then, add one generous pint of strong coffee, boiling hot, and $\frac{1}{2}$ pint sugar. Strain through old linen. Serve with whipped cream.

To make the coffee, take 6 tablespoons coffee to $1\frac{1}{2}$ pint water.

MRS. CHAS. A. PECK.

Coffee Mousse.

Dissolve $\frac{1}{2}$ box gelatine in a little cold milk, (about half a cupful), for an hour, or until thoroughly dissolved; add one-half pint strong coffee, boiling hot, and sweeten to taste. Strain through old linen into a cake bowl. When it begins to stiffen, beat it up with egg beater till it becomes a froth, then add a pint of cream, whipped. Mix thoroughly, mold and set on ice. Serve plain or with whipped cream.

MRS. CHAS. A. PECK.

Maple Paffait for Two.

2 eggs,

$\frac{1}{2}$ pint cream, to whip,

$\frac{1}{2}$ cup maple syrup.

Beat eggs well, and add syrup; put in double boiler, and cook, until it makes a thick coating on spoon. Turn into a bowl, and beat until cold. Whip the cream, and mix with egg mixture. Put in mold and set where cold for 3 or 4 hours. In winter, set in snow; in summer, pack in ice and salt.

MRS. A. E. KETTLE.

Angel Charlotte Russe.

1 tbsp. Knox gelatine,

$\frac{1}{4}$ cup cold water,

4 $\frac{1}{4}$ cups boiling water,
 1 cup sugar, 1 pt. thick cream, $\frac{1}{2}$ doz. rolled stale
 macaroons, 1 doz. marshmallows, cut in small pieces,
 2 tbsp. chopped candied cherries,
 $\frac{1}{4}$ lb. blanched and chopped almonds.

Soak gelatine in cold water; dissolve in boiling water,
 and add sugar. When mixture is cold, add cream, beaten
 stiff, then macaroons, marshmallows, almonds and cher-
 ries. Flavor with a little sherry. Turn in molds and let
 stand in cold.

MRS. A. E. KETTLE.

Maple Mousse.

4 eggs,
 1 cup maple syrup,
 1 pt. of thick sweet cream.

Put yolks of eggs, well beaten, and syrup, in a basin;
 stir together, and set basin on the stove. Stir continually
 until it thickens. Remove and let it cool. Whip cream
 until stiff. Beat whites of eggs stiff, and stir them into
 the cream. Turn syrup into this. Beat thoroughly, and
 pour into a freezer or mold. Pack with ice. Stir the
 mixture with a spoon a few times. Cover and let stand
 four hours.

MRS. W. S. DEWING.

Vanilla Ice Cream.

1 qt. cream,
 1 $\frac{1}{2}$ cups granulated sugar,
 1 teaspoonful of vanilla.

Whip cream; beat into cream the sugar, and then
 add the vanilla, and freeze in freezer. Or, put mixture in
 a two-quart mold. Pack mold in cracked ice and salt, and
 leave for four hours.

Strawberry Ice Cream.

1 quart of cream,
 1 quart of strawberries,
 1 pint of granulated sugar.

Mash the sugar and strawberries together, and let
 stand for an hour. Whip the cream; add the strawberry
 mixture; put all in a freezer and freeze.

WINIFRED S. CLARK.

Lemon Ice.

2 small cups granulated sugar,
Juice of 3 lemons, squeezed into the sugar,
Stir well. When ready to turn into the freezer, add
1 quart of morning's milk.

MRS. W. S. DEWING.

Orange Water Ice.

The juice of 12 oranges to 1 gallon of water,
Sugar to taste.
Take 1 pint boiling water, pour on pulp and skin and
let remain until juice is extracted.

F. C. VAN WYCK

A Delicious Sherbet.

Mix together, 1 pint of milk,
1 pint of sugar,
1 pint water,
1 pint canned apricots, rubbed through a sieve,
(Peaches may be used instead of apricots).
Freeze.

F. C. V. W.

Frozen Pudding.

Whip whites of two eggs to a very stiff froth; add a
small half cup of granulated sugar, and mix well. Add
to this a pint of cream, which has been thoroughly
whipped. Divide this into two parts; to one portion, add
chopped candied fruits and nuts, and flavor with vanilla.
To the other portion, add one sq. of Baker's chocolate,
which has been melted and cooled. Fill a mold half full
of one kind, and add the other. Pack in a pail with
chopped ice and salt for two hours.

MRS. GEORGE McDONALD.

Cranberry Frappe.

Boil one quart of cranberries in one pint of water five
or six minutes; strain through a cloth. Add one pint of

sugar; stir and boil until the sugar is dissolved. When cold, add the strained juice of two lemons. Freeze to a mush.
MRS. CHAS. BUSH.

Strawberry Bavarian Cream.

1 quart of strawberries,
1 pint of cream,
1 large cupful of sugar,
 $\frac{1}{2}$ cupful of boiling water,
 $\frac{1}{2}$ cupful of cold water,
 $\frac{1}{2}$ package of gelatine.

Soak the gelatine two hours in the cold water. Mash the berries and sugar together, and let them stand one hour. Whip the cream to a froth; strain the juice from the berries, pressing through as much as possible without the seeds. Pour hot water on the gelatine, and when dissolved, strain it into the strawberry juice. Place the basin, (which should be tin), in a pan of ice water and beat until the cream begins to thicken. When as thick as soft custard, stir in the whipped cream, and when this is well mixed, turn into the mold (it will make nearly two quarts), and set away to harden. Serve with whipped cream heaped around it, or, if the border mold is used, have the cream in the center. Canned strawberries may be used in the same way.

ELIZABETH W. PRATT.

PICKLES AND RELISHES.

Razzle Dazzle.

2 qts. red raspberries,
2 qts. red currants,
2 qts. red cherries,
1 qt. green gooseberries.

To every lb. of fruit, $\frac{3}{4}$ lb. sugar.

Pit cherries, and stem currants. Put gooseberries in kettle first, then cherries, currants and raspberries. Boil all together 10 minutes, then add sugar, and boil to the consistency of jelly. Cooking too long makes it dark. Put in glasses or pt. Mason jars. MRS. A. E. C.

Cherry Conserve.

5 lbs. pitted cherries,
5 lbs. sugar,
2 $\frac{1}{2}$ lbs. of seeded raisins,
4 oranges,
1 lemon.

Use all the orange and lemon; chop the rind very fine and boil all together, good, for one hour.

MRS. JAMES H. MILLS.

Ginger Pear.

8 lbs. of pear rinds and juice of four lemons,
1 60c jar of preserved ginger,
8 lbs. sugar.

Chop all fine, mix with sugar, and boil three-quarters of an hour.

MRS. GEORGE McDONALD.

Spiced Gooseberries.

5 lbs. of fruit, with the stem and blossoms cut off,
4 lbs. sugar,
1 pt. vinegar,

2 tablespoons of cinnamon.

Boil two hours. Watch carefully the last hour.

FRANCES C. VAN WYCK.

Spiced Tomatoes.

12 lbs. of tomatoes,

4 pounds of sugar,

1 quart of vinegar.

Peel tomatoes and let them stand over night in the sugar and vinegar; in the morning, add 1 tablespoon *each* of cinnamon and cloves in a bag, and boil down slowly until they are thick.

M. H. DeYOE.

Tomato Marmalade.

6 lbs. ripe tomatoes,

3 lbs. of sugar,

3 lemons, juice, peel and pulp and chop fine,

2 oz. white ginger root, broken in small pieces.

Cook slowly until thick. Cut out the hard center of tomato, and remove the skin before weighing.

MRS. F. W. MYERS.

Orange Marmalade.

One pound of sugar to each pound of fruit. Pare the oranges then, and take 2-3 of the rinds and boil in three waters until tender. Pare all the thick white from the oranges that can be taken off. Quarter, remove seeds, and chop or cut into small pieces. Drain over the sugar all the juice that will come out without pressing. Heat this until the sugar is dissolved, then boil and skim for five minutes; put in the skin and boil for ten minutes. Add the fruit and boil 20 minutes more. When cold, put in jelly glasses. Shred or chop the skin very fine.

MRS. GEORGE McDONALD.

Grape Marmalade.

Heat grapes; strain to remove seeds and skins. To 4 pints of juice, add 3 pounds sugar, and 2 pounds raisins.

Boil until it becomes like marmalade. Just before removing from the fire, add 1 pound English walnut meats, which have had boiling water poured over them.

MRS. EUGENE COOK.

Quince Marmalade.

Pear, core and slice quinces, stewing the skins, cores and seeds in a vessel by themselves, with just enough water to cover them. When this has simmered long enough to extract all the flavor, and the parings are broken in pieces, strain off the water through a thick cloth. Put the quinces into a preserving kettle. When this water is almost cold, pour it over them and boil, stirring and mashing the fruit with a wooden spoon as it becomes soft. The juice of 2 oranges to every 3 lbs. of fruit imparts an agreeable flavor. Put in through a sieve to have it fine. When you have reduced all to a smooth paste, stir in a scant $\frac{3}{4}$ lb. of sugar for every pound of fruit; boil ten minutes more, stirring constantly. Put in glasses, with brandied paper over them.

MRS. A. K. EDWARDS.

Preserved Figs.

Three lbs. of figs. Cover with water and boil until tender, then drain off the water. Make a thick syrup of granulated sugar, with whole cloves, stick cinnamon and vinegar to taste. Pour over the figs boiling hot. Serve cold. Very nice served with ice cream.

MRS. C. W. DEWING.

Currant Jelly.

Put currants over the fire with a little water. Let come to boil; strain; measure a pint of juice and a pint and a handful of sugar. Boil exactly 20 minutes. This never fails.

ROSE B. NISBET.

Stewed Cranberries

1 qt. of berries,
1 pt. of sugar,
1 pt. of water.

Currant Jelly. Never Fails.

Wash and weigh your currants, leaving them on the stems. Then crush the currants, and put into the preserving kettle with one pint of cold water. When they begin to boil, let them boil at least twenty minutes, stirring them so they won't burn. Let drain over night. In the morning, pour the juice into a preserving kettle, and let it boil thoroughly for three or four minutes, then add half as many pounds of granulated sugar as you had pounds of fruit when weighed. For instance, if you had twelve pounds of fruit, use six pounds of sugar, and as soon as sugar is dissolved, pour into glasses. Always warm the sugar before adding it to the juice.

MRS. A. C. WORTLEY.

Crabapple Jelly.

Cut the apples into quarters, cover with water, and boil till tender. Strain through a flannel bag over night. For 1 pt. of juice, take 1 pt. of sugar. Boil juice 20 minutes, then add sugar which has been heated in oven. Boil until it begins to jelly. Skim constantly.

Quince and peach jelly can be made same as crab apple jelly.

Grape Jelly.

Wash and stem grapes; place in a kettle and cook until the skins break open. Strain over night in flannel bag, and to 1 pt. of juice, add 1 pt. of sugar. Boil until it begins to jelly, and pour in glasses. When hard, melt parafine and pour enough in each glass to form a cake over the jelly. Cover over with paper, and place in dark closet.

Corn Oysters.

6 ears grated corn,
1 well beaten egg, stirred in just before frying,
 $\frac{1}{2}$ cup sweet milk,
1 scant cup of sifted flour.

Season highly with salt and pepper. Fry on pancake griddle in size of large oysters. Use one-half each, butter and lard for greasing the griddle. Turn like griddle cakes. Serve hot.

MRS. J. W. PATTERSON.

Candied Orange Peel.

Take the rind of 6 thick skinned oranges; remove the pulp, cut with shears into straws; put into a two quart glass jar, cover with water and soak for four days, changing the water each day; then place in a granite kettle, cover with clear cold water and boil until tender. Make a syrup of three cups of sugar, add orange peel, which has been drained, and let it cook until the syrup almost granulates. Remove peel from syrup, spread on a platter, when nearly cool, roll in sugar and place on wax paper to dry.

MRS. J. W. PATTERSON.

Sweet Stuffed Cucumbers.

Take 24 large, full grown green cucumbers. Wash and put into a strong brine for 2 or 3 days. Have ready
1 $\frac{1}{2}$ lbs. of seedless raisins, cut in pieces,
1 $\frac{1}{2}$ lbs. of citron, put through the chopper,
1 $\frac{1}{2}$ lbs. of washed and dried currants,
1 lb. of white mustard seed,
1 teaspoonful of powdered cloves,
1 of grated nutmeg or mace.
Mix together. Cut open the cucumbers on one side and with the finger scrape out the seeds, after they have been in fresh water a day. Fill the cucumbers with the mixture, close and tie securely with cord from end to end. Have a gallon of vinegar in which 4 lbs. of light brown sugar has been boiled. Add the cucumbers and let them boil till clear. Put into a stone jar and pour over the

vinegar—adding more if needed, in the same proportion. Put a plate over the top with a heavy clean stone to keep them under the syrup. Tie up closely and in a few weeks they will be ready to eat. Very nice.

MRS. ALLAN M. STEARNS.

Butternut Pickles.

Gather the green butternuts soon after the first of July, or when they can be pierced with a needle. They must not be too hard and yet if too young will go to pieces. Pierce each with a darning needle. Drop into a stone jar containing a strong brine. Leave two or three weeks, changing the brine once a week. Pour over scalding hot. Some day when you have plenty of time, put on rubber gloves and rub the fuzz off of each butternut. Freshen in water a day, or two, then pour over them cold vinegar. Leave until a convenient season, even weeks. Boil the last vinegar with some all spice, cloves and whole black peppers. They need less flavoring than other pickles, the natural flavor of the nut being so very delicious that they require little other than their own flavor.

MRS. ALLAN M. STEARNS.

Katie's Cucumber Pickles.

To 1 peck small cucumbers, make a brine of 6 qts. water, $1\frac{1}{2}$ cups salt. Boil and turn on cucumbers 3 days in succession, then make a new brine as before, and boil and turn on cucumbers for 4 more days. The eighth day, turn all off, and take $2\frac{1}{2}$ qts. of vinegar and $2\frac{1}{2}$ qts. of water, piece of alum size of a hickory nut; boil and turn on cucumbers, and let stand 4 or 5 days, then wash off, and dry with cloth, and put a layer of cucumbers and a layer of spices, and one green pepper in each layer, (in all 4 peppers); 4 peppers, $\frac{1}{2}$ lb. white mustard seed, 2 oz. stick cinnamon, 1 oz. cloves, $\frac{1}{2}$ oz. of celery seed, 1 oz. whole allspice, 1 oz. whole black peppers, a good-sized bunch horseradish root, cut into small pieces, 6 lbs. brown sugar, and 5 qts. of vinegar. Steep up a few spices in a little vinegar, and put into the vinegar and sugar, and turn over pickles hot.

MRS. R. ARTHUR STONE.

Cucumber Pickles.

- 1 pk. small cucumbers,
- 1 gal. cider vinegar,
- 1 cup salt,
- 1 2-3 cups granulated sugar.

Boil vinegar, salt and sugar together; place in bottom of can a handful celery seed, allspice and a few pieces of red pepper, $\frac{1}{2}$ doz. onions to each can. It takes 4 oz. of celery seed and 4 oz. of allspice for the above amount. A few cassia buds improves it.

MRS. JAMES H. MILLS.

Chili Sauce.

- 1 pk. tomatoes,
- 12 onions,
- 3 red peppers,
- 3 green peppers,
- Sugar to taste,
- 1-3 cup salt,

1 tbsp. cinnamon,
 1 tbsp. cloves,
 1 tbsp. allspice,
 1 tbsp. mace.

Chop onions and peppers fine; add the other ingredients, and boil three (3) hours. Add 1 qt. vinegar and 1 pt. Worcestershire sauce. Let come to a boil, and bottle.

SARA E. CARNEY.

Watermelon Pickles.

Pare off the green outside, and cut out the pink inside, slicing the white part into thick strips. Weigh 8 lbs., and put in kettle, pouring over it 1 gal. of water in which 1 oz. alum has been dissolved. Stand on hot part of stove for 3 hours. Then place in ice water for half an hour. Take 4 lbs. of white sugar, 1 qt. vinegar, and a large cupful of mixed spices, such as whole cloves, allspice, cassia buds, stick cinnamon, and green ginger root, tied in cheese cloth bags. Poil 3 minutes. Skim, cool a little, and drop in rinds. Simmer gently a half hour or till clear and tender; put in jars. Boil down syrup and pour it over.

JULIET SEBRING HUNTER.

Watermelon Pickle.

Boil the rinds in salted water until tender; then pour off the water and let drain. For the syrup: 5 lbs. of sugar, to 7 lbs. of melon, and 1 pt. of vinegar. Let the sugar and vinegar come to a boil; after syrup has boiled for a few minutes, put in the rind and spice; let boil for 15 minutes, at least. For the spice use plenty of cinnamon and cloves.

LAURA R. WAGNER.

Brandied Peaches.

Peel, halve and weigh peaches. To every pound of peaches, take $\frac{3}{4}$ lb. of granulated sugar. Dissolve sugar in water, and boil until syrup hairs; put in peaches, and cook until clear and tender. Skim out peaches, and place in quart cans, filling cans two-thirds full, and cover, while

boiling down syrup. When syrup has boiled until thick, add 1 cup of French brandy for each quart can of peaches; remove from fire immediately, and pour over peaches. Seal can at once. It is better not to cook more than enough peaches to fill two cans at one time. This is not too much brandy.

MRS. HUTSON B. COLMAN.

Pickle Peaches.

5 lbs. of peaches,
3 lbs. granulated sugar,
 $\frac{1}{2}$ pint vinegar,
1 oz. cassia buds.

Stick cassia buds into peaches. Make a good syrup with sugar and vinegar. Put fruit into hot syrup, and cook until tender. Place peaches in jar and pour over them the hot syrup.

FLORENCE MYERS.

Pickle Peaches.

1 peck peaches,
5 lbs. sugar,
3 qts. vinegar.

Heat vinegar and sugar, and cook a few peaches at a time. When all are done, boil syrup a little and add all kinds of whole spice. Pour over the peaches. These will keep without sealing.

ROSE B. NISBET.

Chopped Pickle.

$\frac{1}{2}$ pk. ripe tomatoes,
1 pk. green tomatoes,
 $\frac{1}{2}$ doz. good sized onions,
1 small cabbage,
1 large, or 3 small, cucumbers
3 green peppers,
3 red peppers,
2 lbs. brown sugar,
3 pts. cider vinegar.

Slice all together, and leave over night in salted

water; drain and chop quite fine. Then put all with the sugar, vinegar and spices, (cinnamon and black pepper), and a little mustard, and boil for 1 or 2 hours, until as thick as you like.

MRS. J. K. WAGNER.

Beet Pickle.

1 qt. of raw cabbage, chopped fine,
 1 qt. of boiled beets, chopped fine,
 1 qt. of celery, chopped fine,
 2 cups of sugar,
 1 tablespoonful of salt,
 1 teaspoonful of black pepper,
 1/4 teaspoonful of red pepper,
 1 teacup of grated horseradish.

Put in cans, and cover with cold vinegar; seal.

MRS. J. A. NEWELL.

Aristocrat Pickle.

One pk. small cucumbers, 3 pts. small onions, slice both thin, and put in layers with 1 1/2 cups salt. Let stand 24 hours, then drain well; take 2 qts. vinegar, 1/2 pt. olive oil, 1 tbsp. black pepper, 2 tbsp. each of white mustard seed and celery seed. Stir well, then add to cucumbers and onions. Put in cans.

MRS. JOSEPHINE PHILLIPS.

Pepper Hash.

1/2 medium sized cabbage,
 1/2 doz. large onions,
 1/2 doz. green peppers, with seeds removed,
 1 coffeecup of white sugar,
 2 tbsp. celery seed,
 1 tbsp. mustard seed.

Chop cabbage, peppers and onions quite fine. Sprinkle with 1/4 cup salt. Let stand over night, then drain as dry as possible. Cover with cold vinegar. Extra good.

MRS. JOSEPHINE PHILLIPS.

Choice Cucumber Pickles.

- 1 pk. midget cucumbers,
- 2 qts. small silver skin onions,
- 2 red peppers,
- 1 gallon vinegar,
- 1 cup salt,
- 1 2-3 cups granulated sugar.

Wash and wipe cucumbers, skin onions and cut peppers into small strips. Pack in quart fruit jars, adding occasionally a few celery seeds, and whole allspice. Bring vinegar, with sugar and salt added, to boiling point. Fill and seal jars.

MRS. E. A. BALYEAT.

Pickled Peaches, Baked.

Rub the fuzz off the peaches, and put 2 cloves in each one. Take a stone jar, and put in a layer of sugar and one of peaches, alternating, till the jar is nearly full, and every crevice is filled with sugar; put a layer of sugar on top, then add $\frac{1}{2}$ pint of vinegar. Put in a moderate oven and bake 3 hours.

ELLA LEWIS.

English Chutney Sauce.

- 1 doz. ripe tomatoes,
 - 1 bu. tart apples, peeled and cored,
 - $\frac{3}{4}$ lb. raisins,
 - 2 lbs. red peppers,
 - 6 medium onions,
 - $\frac{1}{4}$ cup mint.
- Put all through meat grinder,
 1 oz. whole white mustard seed,
 4 ozs. salt,
 $1\frac{1}{4}$ cups sugar,
 $1\frac{1}{2}$ cups vinegar.

Keep stirred several days, then put away in convenient jars.

MRS. GEORGE H. CORNELL.

Cold Catsup.

½ pk. ripe tomatoes, (peeled);
 2 green peppers,
 2 onions,
 1-3 cup salt,
 1 cup sugar,
 ¾ cup white mustard seed,
 1 cup grated horseradish,
 2 tablespoons black pepper,
 1 qt. cider vinegar.

Chop tomatoes fine, and drain slightly, if very juicy. Chop onions and peppers fine, (together), add other ingredients and seal, without cooking.

MRS. WM. E. HILL.

Cucumber Relish.

2 doz. cucumbers,
 1 doz. onions,
 6 green peppers.

Scrape out large seeds; do not peel cucumbers; chop all fine; add ½ cup salt; cover with water. Let stand over night; drain. Add 2 cups brown sugar, 4 tablespoons white mustard seed, 4 teaspoons celery seed, vinegar.

MRS. E. D. G. RUSSELL.

Chili Sauce.

36 ripe tomatoes,
 6 green peppers,
 4 onions, cut fine.

Boil till it can be put through colander; strain; add 1 cup sugar, 2½ cups vinegar, 1 tablespoon cloves, cinnamon, 2 of salt. Simmer 1 hour. Bottle and seal.

MRS. E. D. G. RUSSELL.

Sweet Pickle Pears.

5 pounds sugar,
 7 pounds pears,

1 ounce cassia buds,
1 pint vinegar.

Pare the fruit, and lay in cold water while getting them ready. Boil in a weak syrup until tender, put in a stone par, and pour the above syrup over them. They will keep without sealing.

MRS. GEO. F. KIDDER.

Canned Tomatoes.

1 bu. of tomatoes,
1 cup of granulated sugar,
6 or 8 onions, cut fine, or chopped,
1 small teaspoon of red pepper,
1 teacup of salt.

Cook thirty minutes.

MRS. A. C. WORTLEY.

Bordeau Sauce.

1 gal. green tomatoes, chopped,
2 lbs. white sugar,
1 gal. chopped cabbage,
1 doz. onions,
3 red peppers,
½ oz. Tumeric Powder,
2 oz. white mustard seed,
1 oz. celery seed,
1 oz. (whole) cloves,
1 oz. allspice,
1 gal. vinegar,
Salt to taste.

Boil 20 minutes.

MRS. C. T. WHITE.

BEVERAGES.

Coffee, with Cold Water.

Allow one tablespoon coffee for each person, and one for the pot; mix with part of an egg and a little cold water. Put into perfectly clean coffee pot with $\frac{1}{2}$ pint cold water for every tablespoon of coffee. Let it come to a slow boil, stirring down occasionally. Let boil hard about 5 minutes, after it comes to a boil. It should take about 25 minutes in all.

M. H. P.

Cocoa.

One teaspoon cocoa to each cup; dissolve in hot water, and fill cup 2-3 full with same. Serve with sugar and cream. Or, dissolve in hot water and fill up with hot milk, and serve with sugar and whipped cream.

M. H. P.

Chocolate Syrup.

Mix 3 tablespoons grated chocolate (Walter Baker's), with 1 pint boiling water. Let the mixture boil up, then add 1 pint sugar and boil 3 minutes. When cold add one tablespoon of vanilla.

Put 2 tablespoons of the syrup and two of cracked ice in a glass, and fill the glass with milk; stir well, and add 1 tablespoon of whipped cream.

MRS. CHAS. A. PECK.

Chocolate.

Put 1 quart of milk in the double boiler, and on the fire. Put into a small frying pan 4 ounces Walter Baker's chocolate, scraped fine, 3 tablespoonfuls of sugar, and 4 tablespoonfuls of water. Stir this preparation over a hot fire until it becomes smooth and glossy, which will be in about one minute; then stir the dissolved chocolate into

the boiling milk. Whisk well, and then pour into a hot jug. Send to the table with a bowl of whipped cream. Beat chocolate well with a Dover egg beater, as it will make it much thicker.

MRS. M. H. C.

Grape Juice.

10 lbs. Concord grapes,
2 qts. water.

Put on stove, and cook until grapes burst open, then put in cheese cloth bags; let drain, and squeeze a little. Add to juice 2 coffeecups of sugar, and let boil 5 minutes, or until sugar is all dissolved. Put up in Mason cans.

HELEN B. PATTISON.

Virginia Egnog.

To make one gallon of egnog, take one dozen eggs; separate the whites and the yolks very carefully. Beat each until it becomes as light as practicable. Add one pound of pulverized white sugar to the yolks, and mix thoroughly. Then add one quart of cognac brandy and a half pint of Jamaica rum, pouring them in a small stream while stirring actively. Add half a gallon of rich milk. Then add not less than three-fourths of the bulk of the whites and incorporate thoroughly. The remainder of the whites should be put upon the surface merely as an ornament. A large portion of the white of the eggs should always be mixed with the compound to render it light and wholesome.

MRS. CHAS. A. PECK.

Grape Juice.

Pick nice, ripe grapes from stems. Wash thoroughly and put in porcelain or granite kettle and cover with cold water. Let them come to a boiling heat, stirring them for about five minutes. Turn contents of the kettle into a crash bag, and strain out the juice. Then to each quart of juice, add one cup of granulated sugar. Return to the stove, and heat to boiling point. Then put into glass cans and seal while hot. One bushel of grapes makes about six gallons of grape juice.

MRS. WM. E. HILL.

Iced Tea.

Put the usual quantity of tea in cold water five, or six hours, before it is to be used; the delicate flavor of the tea and abundant strength will be extracted, without a trace of the tannic acid, which often renders tea disagreeable. Just before serving, put some ice in the pitcher, and one lump in each glass. This recipe is especially for lunch eons.

F. C. VAN WYCK.

Eggnog.

Beat the yolks of 1 egg, add 1 tbsp. sugar and beat till creamy; add $\frac{1}{2}$ cup milk. Beat the white till foamy, and stir it in lightly; sprinkle the top with grated nutmeg; last, add 1 heaping tbsp. of whiskey. K. P. M. T. S.

Beef Tea.

Remove all fat from 1 lb. round steak. Cut beef in $\frac{1}{2}$ inch cubes, and put in a glass fruit jar. Pour 1 cup cold water over it, and let it soak $\frac{1}{2}$ hour. Set in kettle of cold water, and heat gradually. Keep water below boiling point 2 hours; strain; heat over hot water; add a little salt and serve. The liquid should be clear red; if the water around the jar becomes too hot, it will be brown and flaky.

K. P. M. T. S.

Lemonade.

The juice of 6 or 8 lemons, juice of one orange, 1 pint of cold water, 1 small cup of sugar, 1 cup of juice from canned pineapple, $\frac{1}{2}$ cup of Jamaica rum, and one fifty cent bottle of Maraschino cherries.

MRS. A. C. WORTLEY.

Lemonade.

The juice of 6 lemons, juice of 3 oranges and 1 cup of granulated sugar.

JULIET HUNTER.

Mulled Wine.

Into one pint of water, put two ounces of stick cinnamon, and let it simmer fifteen minutes. Pour in one quart of claret, sweeten to taste, and heat, all together, boiling hot, then strain. Serve hot in small glasses.

MRS. A. C. WORTLEY.

Cherry Bounce.

1 gal. of whiskey,
9 qts. of sour, red cherries,
3 lbs. of granulated sugar.

Wash and stem the cherries; put them in a jug, including the pits. Add the sugar, then the whiskey. Let stand for a few weeks, when it will be ready for use. As you use it, leave the cherries in the jug, until the whiskey is all drained off.

MRS. A. C. WORTLEY.

Unfermented Wine.

10 lbs. of Concord grapes,
2 qts. of water.

Cook grapes until they break, and skins are tender; let drain over night. To the juice, add 2 coffeecups of granulated sugar; let boil five minutes or until the sugar is dissolved. Seal in Mason cans. When you serve it, add lemon juice to taste.

MRS. A. C. WORTLEY.

Ginger Cordial.

5 lbs. of ripe, red currants, after they have been washed and picked from the stems.

3 ozs. of broken Jamaica ginger root,
4 lemons, sliced and seeded, leaving the peel on,
1 gallon of whiskey.

Crush the currants in a stone jar; add the broken ginger root, lemons and whiskey. Let them stand three weeks, stirring frequently. Cover the jar with muslin, and put a plate over it. At the end of three weeks, strain twice through a flannel bag, and add 4 pounds of granulated sugar. When sugar is dissolved, bottle and seal.

MRS. A. C. WORTLEY.

CHAFING DISH.

Salted Almonds.

Shell, blanch, and dry half a pound of almonds. Pour over nuts, 2 tablespoonfuls of olive oil, and let stand for an hour. Heat one tablespoonful of olive oil in the blazer. Put in almonds, and cook to a delicate brown, stirring constantly, to keep them from burning. Drain, dry on soft paper, and sprinkle with fine salt.

HELEN A. SEBRING.

Tomato Rarebit.

Put together in chafing dish, 1 tablespoon butter, quarter cup tomato sauce, or catsup. $\frac{3}{4}$ cup cream; add to this, 2 cups fresh cheese, cut fine; when well melted, stir in 2 beaten eggs, pinch of soda, salt and cayenne. Serve on long wafers. Serves 6 people.

MRS. FRANK COWLBECK.

Creamed Chicken.

Boil 1 large chicken, (5 lbs.), (white meat only), cut in small pieces; 1 pt. cream, $\frac{1}{2}$ cup butter, 3 even tsp. of flour, 2 hard boiled eggs, 1 small can of truffles. Heat cream, in chafing dish, till it boils; add flour, wet with milk, and cook 5 minutes; add chicken and mashed yolks of eggs, then whites, cut in small pieces, and chopped truffles; salt and pepper to taste. This will serve 5 people.

MRS. HUTSON COLEMAN.

Shrimps a la Newberg.

1 pint shrimps,
3 tablespoons butter,
 $\frac{1}{2}$ teaspoon salt,
Few grains cayenne,
1 teaspoon lemon juice,

1 teaspoon flour,
 $\frac{1}{2}$ cup cream.
 Yolks 2 eggs,
 2 tablespoons sherry.

Clean shrimps and cook three minutes in two table-
 spoons butter. Add salt, cayenne, and lemon juice, and
 cook one minute. Remove shrimps, and put remaining
 butter in chafing dish; add flour and cream; when thick-
 ened, add yolks of eggs, slightly beaten, shrimps and wine.
 Serve on toast.

MRS. D. O. B.

Venetian Eggs.

Melt 1 tbsp. of butter in blazer, and cook in this a
 tbsp. of chopped onion. When brown, add 1 pt. can of
 tomatoes, 1 tsp. salt, cayenne pepper. Stir and cook until
 boiling thoroughly. Then add 3 heaping tbsp. diced
 cheese, and an unbeaten egg, to every person to be served.
 When eggs are set, serve on toast. After cheese and eggs
 are added, blazer must be lifted from flame, and hot water
 pan must be used.

MRS. A. E. KETTLE.

Lobster a la Newberg.

$1\frac{1}{2}$ cupfuls of boiled lobster meat cut into pieces
 one inch square,
 1 tablespoonful of butter,
 $\frac{3}{4}$ cup of madeira or sherry,
 1 cupful of cream,
 Yolk of 2 eggs,
 1 truffle, chopped,
 $\frac{1}{4}$ teaspoonful of salt,
 Dash of cayenne or paprica.

Put the butter in a saucepan; when it has melted,
 add the lobster meat, the chopped truffle, the salt, and the
 pepper; cover, and let simmer for five minutes; then add
 the wine, and cook three minutes longer. Have ready
 two yolks and one cupful of cream, well beaten together;
 add this to the lobster; shake the saucepan until the mix-
 ture is thickened, and serve immediately. This dish will
 not keep without curdling, and should not be put together

until just in time to serve. The lobster may be prepared and kept hot. The rest of the cooking, from the time the wine goes in, requires but five minutes, so the time can be easily calculated. If the mixture is stirred, the meat will be broken; shaking the pan mixes it sufficiently. This is a very good dish, and easily prepared; but it will not be right, unless served as soon as it is cooked. The quantity given is enough for six people. Crab meat may be used in the same way.

MRS. ALLEN C. FRINK.

Lobster Newberg.

2 teaspoonfuls of butter,
Salt, pepper and nutmeg,
1 large can of lobster,
2 teaspoonfuls of sherry,
Simmer together.

Sauce.

½ tablespoonful flour,
2 tablespoonfuls butter,
1 cup cream,
2 or 3 yolks of eggs,
1 wine glass sherry,
Stir together and serve.

MRS. JOSEPH BROWN.

Curried Eggs.

Fry one finely sliced, medium-sized onion in a little butter, very slowly; do not allow it to burn. Then add 3 tablespoons of curry powder and 1½ cups of stock. Let simmer until the onion is tender. Put 1 tbsp. of corn starch in ½ cup of cream, and add this to the stock and onion; stir constantly until boiling, then simmer for 5 minutes. Quarter hard boiled eggs, and add to the curry: salt to taste.

MRS. C. D. MCGIBENY.

Welsh Rarebit.

1/2 lb. of cheese,
 2 eggs,
 1 tablespoonful of butter.
 1 teaspoonful of mustard,
 1/2 teaspoonful of salt,
 A dash of cayenne,
 1/2 cupful of cream.

Break the cheese in small pieces, and put it and the other ingredients in chafing dish, which put over boiling water. Stir until cheese melts; then serve on slices of crisp toast or salted wafers.

W. C.

Pepper Roast.

Put a tbsp. of butter into the blazer; when it bubbles, add a green pepper and 1/2 of a small onion, both chopped fine, and cook for 5 minutes, without browning. Stir into this, 1 level tbsp. of flour; blend and add 1/4 cup of oyster juice, and 1/4 cup of rich cream. Mince the oysters, not too fine; add them to the mixture, and cook slowly for 5 minutes. Season with salt. Serve on buttered toast.

Clams may be substituted for oysters, if preferred.

MRS. C. D. MCGIBENY.

Oysters a la Thorndyke.

1 pint oysters,
 2 tablespoons butter,
 1/2 teaspoon salt,
 Few grains cayenne,
 Few grains nutmeg,
 1/4 cup cream,
 Yolks 2 eggs.

Melt butter, add oysters, (washed and drained), and cook until plump. Add seasoning, eggs and cream, and cook until slightly thickened. Serve on toast.

G. E. CLARK.

Panned Oysters.

Butter size of an egg. Melt butter, and as it creams, add oysters, salt and pepper. Cover and cook 2 minutes, or until edges curl. Serve on toast.

KATHARINE WOODBURY.

Fricasseed Oysters, with Mushrooms.

30 oysters,
 ½ cupful mushrooms, sliced,
 1 tablespoonful butter,
 1 tablespoonful flour,
 3 gills cream,
 1 gill mushroom liquor,
 Yolks of 2 eggs,
 Scant teaspoonful salt,
 Pinch of white pepper.

Cook together the butter and flour over hot water; pour upon them the cream and mushroom liquor; put in the oysters and the mushrooms, and when the former begins to plump, stir in the beaten yolks of the eggs, very slowly. Unless this is done, with great caution, the sauce will curdle. Cook them only a minute, until the raw yellow becomes creamy; season, and serve on toast.

CHRISTINE TERHUNE HERRICK.

Chafing Dish Birds.

To 1 doz. birds, (split open in back as for broiling), ½ doz. red peppers, cut fine, with scissors. Place birds in chafing dish, breasts down. Salt to taste. Scatter peppers on them. On each bird, put inch squares of butter. Pour in dish, ½ teacup of boiling water. Cover and steam until butter is melted, then add following preparation:

Put in large tumbler, 2 tbsp. of Worcestershire sauce, juice of 1 lemon; fill tumbler with Port wine. After cooking ½ hour, add 2 cans of small mushrooms, which have been heated and drained. If the birds are young, it usually takes 1½ hours to cook, (better to have birds

steamed before hand). Just before serving, add 1 teacup of cream. (Thicken sauce, if desired). Replenish water in both of chafing pans, owing to length of time it takes to cook.

MRS. JOSEPH BROWN.

Mushrooms with Bacon.

Fry out 6 pieces of bacon in chafing dish; add piece of butter, size of large egg; let melt; add from 1 to 1½ lbs. of fresh mushrooms; place bacon on top of mushrooms. Pour over big tablespoon of Worcestershire sauce, pepper (red), salt, and juice of 1 lemon. Let cook until very tender, then pour over ½ to 1 pint thick cream. Let it cook through mushrooms 4 or 5 minutes. Serve on fried bread. Serves 6 people.

MRS. FRANK COWLBECK.

Brook Trout.

Put two tablespoons of the best butter in the blazer, and when it is very hot, lay in small brook trout. Cook, turning, until they are done through—it will take only a few minutes—and serve on hot plates. Take them out with a fork. Two or three tablespoons of olive oil can be used instead of butter.

Brook Trout.

Fry several slices of best bacon, cut very thin, in blazer. When crisp, remove to a hot plate, and keep covered. Place brook trout in blazer, and fry in the bacon fat until done. It takes only a few minutes.

JULIET HUNTER.

Mushrooms a la Sabine.

- 1 lb. mushrooms,
- 2 tablespoons butter,
- 1 1-3 cups Brown sauce,
- 3 tablespoons grated cheese.

Wash, remove stems, and peel caps of mush-

rooms. Sprinkle with salt and pepper; dredge with flour, and cook three minutes in melted butter. Add sauce, and cook five minutes. Add cheese. When cheese melts, serve on toast.

G. E. CLARK.

Cheese Dreams.

Make small sandwiches of dry bread and thin sliced cheese. Fry, in sufficient melted butter, until bread is well browned.

G. E. CLARK.

Panned Oysters.

Drain the oysters free from all liquor. Heat the upper pan of chafing dish, and grease with a little butter. Pour in the oysters. Stir at once that they may not stick; add 2 tablespoonfuls of butter for every pint of oysters. As soon as the edges curl, season lightly with salt and pepper, and serve.

MRS. A. C. WORTLEY.

Cheese Fondue.

2 cups grated cheese,
1 cup fresh milk,
1 cup of fine bread crumbs,
1 tbsp. of butter,
2 eggs,
1 salt spoon dry mustard,
Pinch of cayenne.

Place butter in chafing dish. When melted, add milk, bread crumbs, cheese and mustard, and a little cayenne. Stir constantly, and add eggs, beaten light, just before serving.

KATHARINE WOODBURY.

Scrambled Eggs.

Put into your chafing dish, or spider, 1 tablespoonful of butter. When hot, add $\frac{1}{2}$ cup of cream; it need *not* be thick cream, 6 eggs, some salt and pepper. Stir constantly, with a spoon, for two or three minutes.

MRS. A. C. WORTLEY.

Eggs au Gratin.

Put in a chafing dish a quarter cup of milk, one teaspoon butter, a little salt and cayenne, one cup of grated cheese. When melted, add five eggs, beaten with a fork.

MRS. FRANK COWLBECK.

Squabs.

Fill a chafing dish half full of olive oil, and let it get boiling hot. Prepare squabs; put in hot oil, and cook fifteen minutes, with cover on chafing dish. Season with salt and pepper, and serve on toast.

MRS. EDMUND S. RANKIN.

Welsh Rarebit.

$\frac{3}{4}$ cup beer,
A pinch of cayenne,
2 teaspoons mustard,
A dash of salt.

Put scant teaspoon butter in chafing dish; when melted, add beer in which the seasoning has been mixed; when hot, add cheese slowly. Have the cheese shaved thin, and it is better to open the beer some hours before using. The above is for 1 lb. of cheese.

MRS. CHAS. A. PECK.

Beefsteak with Sherry Sauce.

Broil the steak in the usual way. Lay it in the chafing dish, and cover it with the sauce; after which, put on the cover, and let stand five minutes before serving.

Sauce.

1 glass of sherry,
Juice of $\frac{1}{2}$ lemon,
1 tablespoon of catsup,
2 tbsp. of butter, cut up in 1 tsp. of browned
flour,
 $\frac{1}{2}$ teaspoonful of salt,
 $\frac{1}{4}$ teaspoon of pepper.

Heat butter, catsup and lemon juice in a sauce pan; add seasoning, and wine; boil quickly, and pour over the steak.

MRS. EDMUND S. RANKIN.

CONFECTIONERY.

Molasses Candy.

1 pt. molasses,
1 cup granulated sugar,
 $\frac{1}{2}$ teaspoon soda, put in at the last,
Pinch of salt,
Boil until it hardens in cool water.

Pour into buttered pans and cool. When cold, pull until white, then cut into small pieces.

MARGARET COBB.

Molasses Candy.

1 cup best New Orleans molasses,
1 cup white sugar,
1 tablespoon vinegar,
1 teaspoon butter.

Cook until it hardens in water.

MRS. R. ARTHUR STONE.

Peanut Candy.

Shell, peel and chop one pound of peanuts. Put two teacups of granulated sugar into a hot saucepan over a slow fire, and stir constantly until dissolved. As the last specks of sugar are disappearing, stir in the peanuts, quickly, and spread on unbuttered tins. While cooling, cut into squares.

LILY HOLTENHOUSE.

Hickorynut Kisses.

Whites of three fresh eggs and one pound of coffee A sugar. Stir the unbeaten eggs and sugar together until *very stiff*. When very stiff, add two cups of hickorynut meats. Drop on buttered paper, and bake in a moderate oven till slightly brown. Remove from the paper when hot, or they will not come off readily.

FRANCES HUBBARD KUHN.

Butter Scotch.

1 cup of white sugar,
½ cup water,
1 tablespoonful of butter,
1 teaspoonful of vinegar,
A little nutmeg.

Boil until thick, then pour on a buttered plate, and cut in squares, when cool. Peanuts, stirred in, greatly improve the candy.

CHRISTINA L. BURNS.

Praulines.

2 cups of granulated sugar,
2-3 cup of water,
1-3 cup vinegar,
Butter the size of a walnut.

Boil until it ropes from the spoon, then stir in one quart of peanuts, and stir until white.

HATTIE DeYOE.

French Vanilla Creams.

Break into a bowl the white of one or more eggs, as the quantity you wish to make will require; add to it an equal quantity of cold water, then stir into it confectioner's sugar until it is stiff enough to mold into shape with the fingers. Flavor to taste. After it is formed into balls, cubes, or lozenge shapes, lay them upon plates, or waxed paper, and set them aside to dry. This cream is the foundation of all the French creams.

English Walnut Creams.

Make French cream as previously directed. Have ready some English walnuts, using care not to break the meats. Make a ball of the cream about the size of a walnut, and place a nut meat upon either side. Lay them away for a few hours to dry.

Cream Dates.

Select perfect dates, and with a knife remove the pit. Take a piece of French cream, make an oblong shape, and wrap the date around the cream.

Nut Creams.

Chop almonds, hickorynuts, butternuts or English walnuts quite fine. Make the French cream, and before adding all the sugar, while the cream is quite soft, stir into it the nuts. After adding the rest of the sugar, make into balls, bars or squares. Three or four kinds of nuts may be mixed together.

Cocoanut Creams.

Take some French cream, and while soft, add fresh grated cocoanut to taste; add sufficient confectioner's sugar to mold into balls, and then roll the balls in the fresh grated cocoanut. These may be colored pink with a few drops of cochineal syrup, also brown by adding a few spoonfuls of grated chocolate; then roll them in the cocoanut. The cocoanut cream may be pressed into a tin, and when dry cut into slices.

L. M. HOLTENHOUSE.

Shellbark Candy.

2 cups white sugar,
Scant half cup water,
2 tablespoons vinegar,
Butter size of walnut.

Mix thoroughly before putting on the fire; do not stir while cooking; test with cold water. Butter the pans, put in nuts, and pour the candy on them. Cream candy is made the same way, only without the nuts, and when a little cool, pull it.

BLANCHE HULL.

Cream Candy.

3 pounds of granulated sugar,
6 ounces of butter,
1 pint of water.

Boil to exactly 260 degrees; be sure not any over. Pour out on buttered marble slab. Pour on the candy a little vanilla, just before taking up to pull it. Pull quickly, and do not finger much. Do not stir while boiling. Do not scrape kettle. Cut in small pieces; put on buttered plate, and set in a cool place for a short time.

W. S. CLARK.

Fudges.

1 cup of cream or rich milk,
2 cups of granulated sugar,
2 to 4 squares of Baker's chocolate,
A piece of butter size of hen's egg.

Boil to 228 degrees, exactly. Do not let burn, but do not stir much. When candy is boiled, let syrup cool; takes about twenty minutes in winter; then add 1 teaspoonful of vanilla. Beat until thick. Pour into pan, and mark into squares.

WINIFRED SEBRING CLARK.

Fudge.

2 cups granulated sugar,
1 cup milk,
 $\frac{1}{4}$ cake of Baker's chocolate,
Butter size of a walnut.

When it will harden in cold water, take from the fire, and stir until it is quite thick, then pour on buttered tins.

BLANCHE HULL.

Peanut Candy.

Melt three cups of white sugar in hot spider, stirring continually. When it is thoroughly melted, pour in the peanuts, and turn into buttered tins.

BLANCHE HULL.

French Confectionery.

Take whites of 2 eggs; add as much more water. Stir well; keep adding XXXX sugar until pliable in the hands. Add vanilla. This can be rolled in cinnamon, or chocolate, with or without nuts.

MRS. JOSEPH BROWN.

Maple Cream.

1 lb. of maple sugar,
 $\frac{1}{2}$ pt. of cream,
 $\frac{1}{2}$ cup chopped nuts.

Cook sugar and cream until it hardens in cold water. Stir frequently, while cooking. Beat until cold.

K. H. W.

Nut Chocolate Caramels.

$2\frac{1}{2}$ tablespoons butter,
 2 cups molasses,
 1 cup brown sugar,
 $\frac{1}{2}$ cup milk,
 3 squares chocolate,
 1 teaspoon vanilla.

Melt butter; add molasses, sugar, and milk. Stir until sugar dissolves. When boiling, add chocolate, stirring constantly until melted. Boil until, when tried in cold water, it hardens. Add broken meat from one pound English walnuts. Remove from fire, and add vanilla. Cool and cut into small squares.

MRS. MABEL B.

Fondant.

If the directions are carefully followed, it is almost impossible to fail with the fondant. Mix 2 cups of fine granulated, (not beet), sugar, $\frac{1}{4}$ level tsp. of cream of tartar, and $\frac{3}{4}$ cup of cold water together and boil, (preferably in an aluminum kettle, without stirring, until, when dropped in water, it forms a soft ball, which can be

rolled between the fingers. Pour immediately upon a marble slab, and let stand until cool. Stir with a flat, wooden spatula, (a wooden spoon may be used), until the fondant becomes stiff, when it is best to be mixed with the hands. Roll into small balls, or cut in squares, and it is ready for use. Flavor as desired.

GENE SIDDALL.

Nut Croquettes.

When mixing the fondant with the hands, add black walnut meats, then roll into balls, and immediately coat with finely chopped black walnuts. Chop the nuts in the chopping bowl, and roll the balls of fondants in the bowl with the fingers.

GENE SIDDALL.

Chocolates.

Melt Baker's bitter chocolate over hot water, and add a very few scrapings of paraffin. Drop into the melted chocolate, one at a time, regularly shaped balls of the fondant, which have stood for an hour in a cool place. Two knives may be used in coating the balls, which are removed from the chocolate onto a sheet of paraffin paper. Let the chocolates stand several hours, or better, for two days, in a cool place. The process of coating may be repeated, if desired.

GENE SIDDALL.

Opera Caramels.

Mix 2 cups of fine granulated sugar, $\frac{1}{4}$ level tsp. cream of tartar, 1 cup of cream. When it comes to a boil, drop in 1 tsp. of butter. Keep it well stirred up from the bottom, though do not stir round and round. Pour on the marble slab, and proceed as with the fondant. Cut into squares, and coat with bitter chocolate. Boil in aluminum kettle, if possible.

GENE SIDDALL.

Maple Creams.

Cook 2 cups of pure maple syrup until a soft ball may be formed when dropped into cold water. Then add $\frac{3}{4}$ cup of sweet cream, and cook again till a soft ball is formed. Pour on marble slab, and proceed as with the fondant. Instead of mixing with the hands, it is better to cut into squares. Nuts may be stirred in with the wooden spatula.

GENE SIDDALL.

Cocoanut Cream Candy.

One fresh cocoanut, one and one half pounds granulated sugar. Put sugar and milk of cocoanut together; heat slowly until sugar is melted, then boil five minutes; add cocoanut, (finely grated), and boil ten minutes longer. Stir constantly to keep from burning. Pour on buttered plates, and cut in squares. It hardens in about four hours.

MRS. O. A. LaCRONE.

Panoche.

3 cups brown sugar,
1 cup milk,
1 tablespoon butter.

Boil until it will form a soft ball, when dropped in cold water. Remove from fire, and beat it until it becomes just thick enough to pour. Add 1 cup nut meats, and pour on a greased pan.

WINIFRED DEWING.

Butter Scotch.

2 cups brown sugar,
 $\frac{1}{2}$ cup water,
2 tbsp. butter,
2 tbsp. vinegar,

Boil all together until it hardens in water. Pour on two greased pans.

WINIFRED DEWING.

Nut Caramels.

2 cups brown sugar,
 1 cup granulated sugar,
 1 cup milk,
 1 square of Baker's chocolate,
 Butter size of an egg,
 1 teaspoon vanilla.

Cook until waxy, and then remove from fire, and add 1 cup of nuts. Beat this to a cream, and pour into a buttered pan, and cut in squares.

H. M. DeG.

Chocolate Creams.

Shape fondant into balls, and dip into melted chocolate, to which a little paraffin has been added. Put on greased paper to harden.

H. M. DeG.

Molasses Candy.

2 cups of brown sugar,
 1 cup of molasses,
 1 tablespoon vinegar,
 1 tablespoon butter,
 1 teaspoon vanilla.

Boil until it hardens, when dropped in water. Remove from stove, and let cool. Then pull it until it becomes light. Put on greased plates, and cut in squares.

WINIFRED DEWING.

Maple Creams.

Take $\frac{1}{2}$ as much water as maple sugar, and cook without stirring, and when almost done, put in a small piece of butter. When it begins to harden, take it off the fire, and stir rapidly until it becomes a waxen substance. Then divide it into balls, and if you wish, enclose each ball between the halves of an English walnut.

H. M. DeG.

MISCELLANEOUS.

Misery Sauce.

Take 1 set of feelings (parboiled),
1 lb. envy,
1 lb. egotism,
1 qt. tears,
1 tsp. being misunderstood,
2 qts. selfishness.

Mix the feelings as fine as possible; stir in the envy thoroughly, then add the egotism, which must be very strong, as much of the success of the sauce depends upon a woman's never thinking of any one but herself. Put in the tears, drop by drop, to spread them out as much as possible, and mix in the flavor of misunderstanding, while things are hot. Saturate the mixture thoroughly with selfishness, and set away in the mind to ferment. Those who enjoy being unhappy, should always keep this in the house. It can be applied like a salad dressing, to any kind of circumstances, and enough of it can be concocted at a moment's notice to last a month.

One thing about misery sauce is this: That it will not *keep* in fresh air and sunshine.

MRS. JANE L. SHAW.

Remember.

A spoonful of *butter melted*, is more than a spoonful of *melted butter*. Take care to note which is called for.

Baking powder is always measured *rounding*, unless *level* is called for.

Always have flour ready when frying, to throw on fire, in case, lard should burn.

When using butter in frosting, always melt and let salt settle, then remove the butter. This prevents curdling. Be sure of this in caramel frosting.

Rice will cook in 20 minutes. Always have water boiling before adding rice.

Test the oven for baking with a piece of white paper. If it turns it a light yellow in 5 minutes, it is ready for sponge cake; if a dark yellow in 5 minutes, it is ready for cup cake. Cake should not be moved in the oven till it has risen its full height. When it feels firm to the touch, shrinks from the pan and a straw inserted comes out clean, the cake is done.

BITS OF CULINARY LORE.

White meats require thorough cooking, while red meats are usually served rare.

Avoid banging oven doors while baking; it is the cause of many cakes and pastry being heavy.

Salt spread on the oven bottom under a baking pan will prevent scorching; asbestos mats are also good.

Steeping means infusing in water maintained below the boiling point.

Canned goods of all kinds should be emptied from the cans as soon as they are opened. They should never on any account be left standing in the cans.

Dried orange peel allowed to smoulder on a piece of red hot iron or on an old shovel will kill any bad odor in existence and leave a fragrant one instead.

Use boiling water when it first boils or the gases escape and the water becomes flat.

Brush the bottom crust of a fruit pie with the white of egg and it will not be soggy.

Coffee heads the list of beverages most acceptably served with sandwiches. Tea comes next.

Cocoa and chocolate are admissable only with the dainty varieties, in which fruit or some kind of sweet meat is used.

QUANTITIES REQUIRED TO SERVE SUPPER TO
TWELVE PEOPLE.

Three doz. tea rolls.
 Three medium sized spring chickens.
 Five lbs. of fish, escalloped.
 One doz. tea patties.
 Two small glasses of jelly.
 One doz. peach pickles.
 Two qts. ice cream.
 Three boxes of strawberries, or three pts. of preserves.
 One medium sized cake.

PICNIC LUNCH FOR TWENTY-FIVE.

Six doz. sandwiches.
 Two chickens, pressed.
 Twenty-five hard boiled eggs.
 One qt. cucumber pickles.
 One-half gal. salad.
 1 gal. ice cream.
 Two medium sized cakes.
 One-half lb. salted almonds.

QUANTITIES REQUIRED TO SERVE SUPPER TO
165 PEOPLE.

Four ten lb. hams.
 Six veal loaves.
 Three gal. potato salad.
 Three gal. cabbage salad.
 One-half gal. sweet cucumber pickles.
 Four big bunches celery.
 Twenty-four doz. rolls.
 Six loaves Boston brown bread.
 Two gal. cream.
 Four lbs. coffee.
 One-fourth lb. tea.
 Six lbs. butter.

Household Hints.

Muriatic acid will remove lime stains from cups, pitchers, water bottles, etc. Use with care. *Poison.*

A spoonful of vinegar in a kettle of hot lard will prevent doughnuts from absorbing fat.

Diluted oxalic acid will remove dried paint from window glass.

Dough for breakfast may be kept for several days in the refrigerator.

A little dry salt will remove egg stains from silver.

Rust may be removed from linen by being covered with salt, wet thoroughly with lemon juice, and laid in the hot sun for several hours.

To clean straw matting, never use soap. Put salt in water for white matting and vinegar for red.

A thin coating of paraffin on a glass stopper prevents its sticking in the neck of bottle.

Salt, soda, spices—all even spoonful.

Furniture Polish.

1 pt. rubbing oil,

1 pt. of benzine,

$\frac{1}{4}$ pt. of alcohol,

$\frac{1}{4}$ pt. of vinegar.

Mix well, and put on with waste, and rub dry.

MRS. W. S. DEWING.

Japanese Cream for Cleaning.

4 ozs. of white castile soap,

4 ozs. of ammonia,

2 ozs. of ether,

2 ozs. of alcohol,

1 oz. of glycerine.

Directions.

First, cut the soap fine, dissolve in one quart soft water over the fire. When dissolved, add 4 qts. more water, then add the spirits.

MRS. JAMES DEWING.

For Cleaning Rugs and Carpets.

1 lb. of Ivory soap,
 $\frac{1}{2}$ lb. of washing soda,
 $\frac{1}{4}$ lb. of powdered borax,
6 gallons of water.

When these ingredients are dissolved, and the liquid cold, stir in $\frac{1}{2}$ oz. of ether. Let stand over night, until it jellies. With a clean, soft scrub brush, rub this into the rug, or carpet. Then wash with cloth, wrung from clear, hot water, and wipe dry. With Oriental rugs, always wipe the way they are woven. Never against the nap.

MRS. A. C. WORTLEY.

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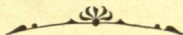


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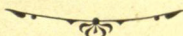
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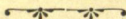
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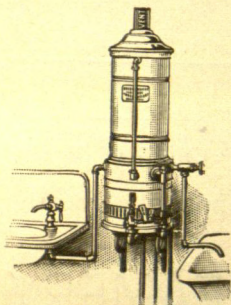
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