

PRESBYTERIAN
Cook Book.

LIBRARY

Michigan State
University

Gift of

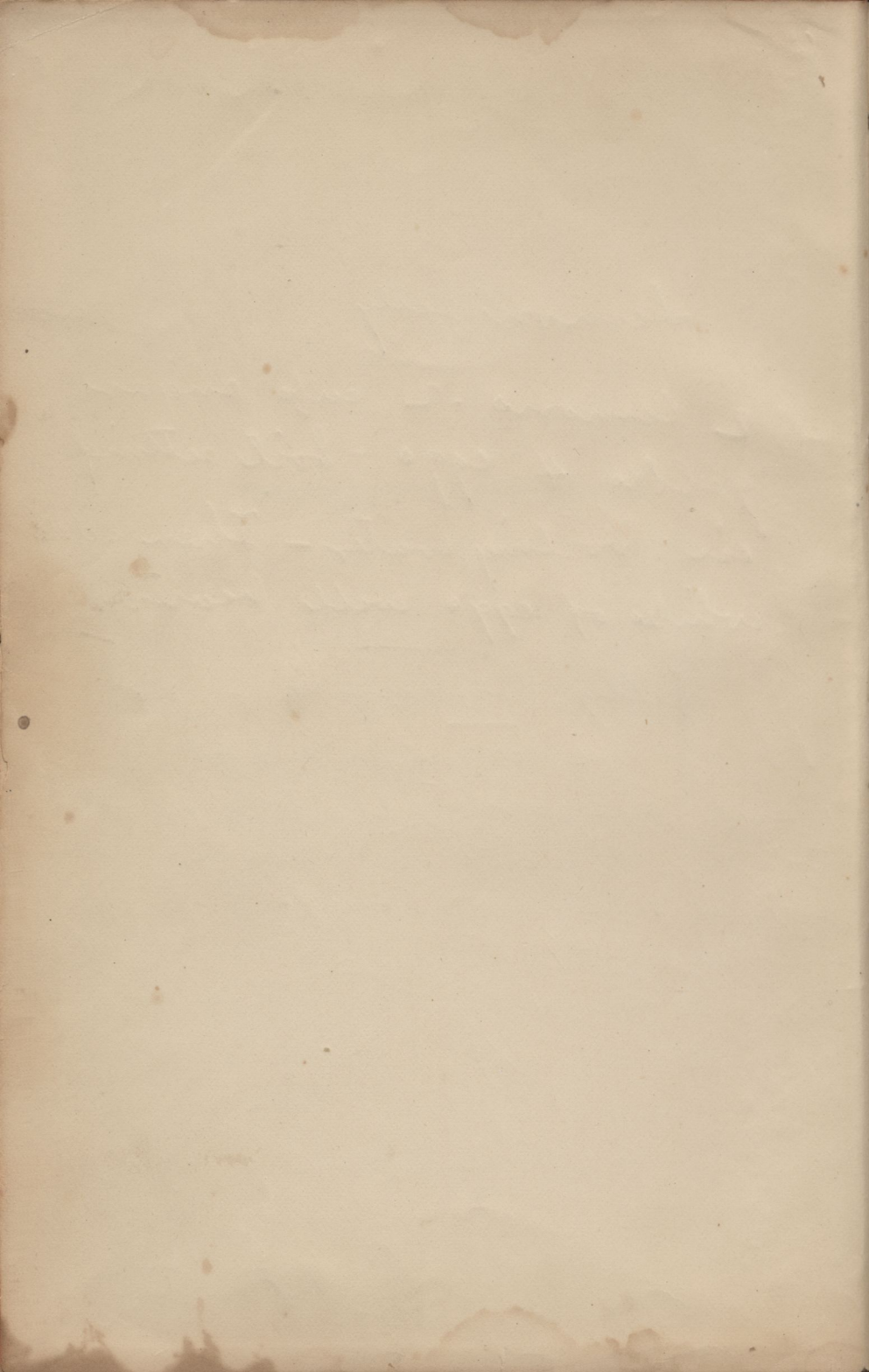
Martha Mullett

Lemon Jelly

2 lemons - 2 cups sugar
yolks 4 eggs - boil setting
in boiling water - Then add
whites of eggs well beaten

Jelly Pudding

1 pt bread crumbs - 1 qt milk
1 cup sugar - yolks of 4 eggs - well
beaten - the rind of a fresh lemon
grated fine. butter size of an egg -
a little salt - $\frac{1}{2}$ teaspoon soda - Bake
till well done - Beat the whites to a stiff
foam, add a tea cup powdered sugar,
the juice of a lemon - Spread over
the pudding when done a layer of
jelly (any kind) Then put the whites of
the eggs over & set in the stove
to brown - serve with rich sauce -



Baked plum pudding

1 pt - grated bread crumbs -

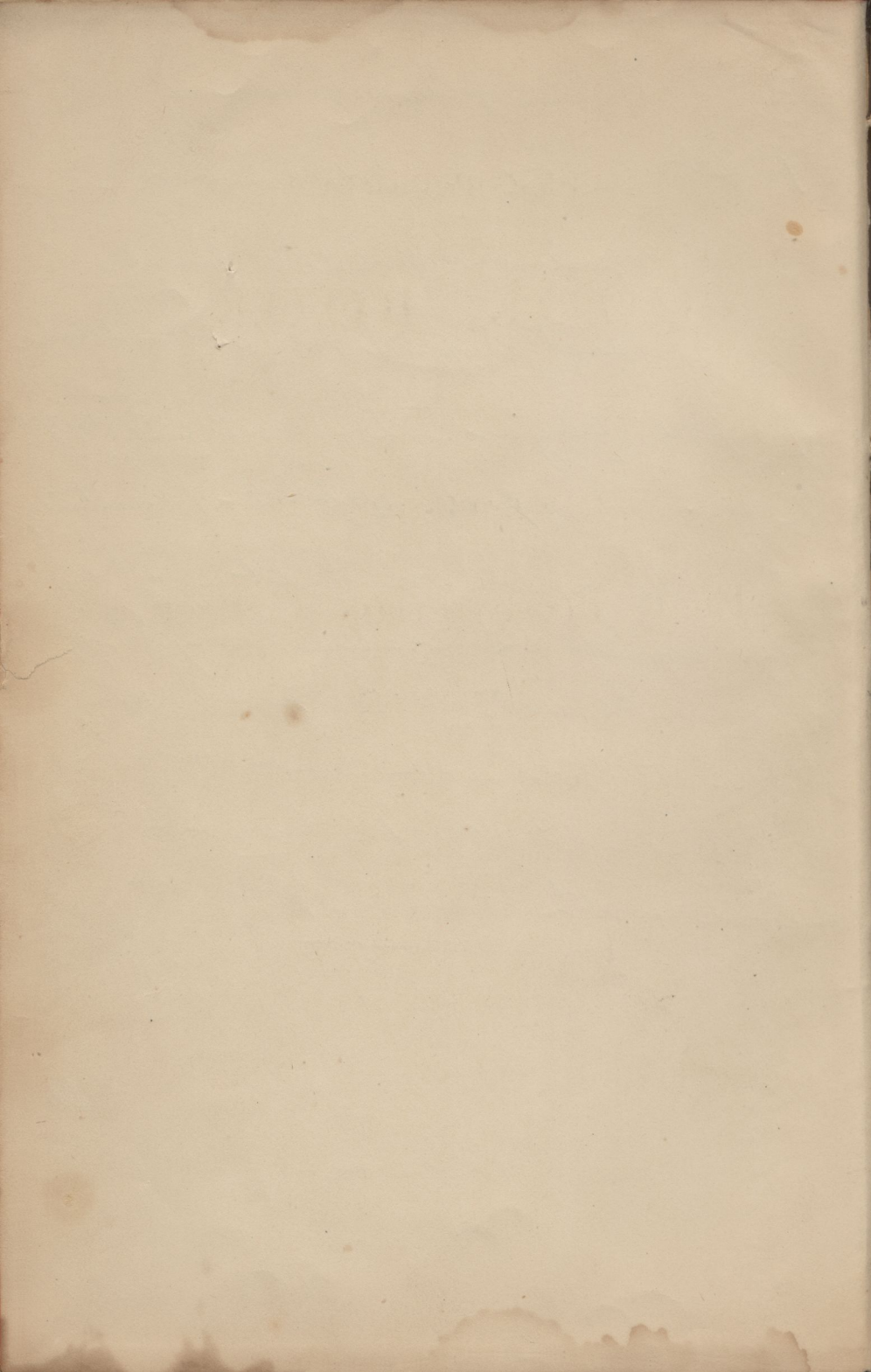
" " raisins or dried cherries -

$\frac{3}{4}$ pt - suet chopped fine & shredded.

1 pt - sugar - do - milk. 3 eggs

$\frac{1}{2}$ pt - chopped apples - 1 nutmeg -

Put the milk on last - The
eggs must be beaten very light
& stirred into it with enough
flour to make the mass stick
together - Bake $\frac{1}{2}$ hour -
serve with French sauce



E. A. Sample

PRESBYTERIAN

Lebanon Iowa
COOK BOOK,

1869
COMPILED BY

THE LADIES OF THE

First Presbyterian Church,

DAYTON, OHIO.

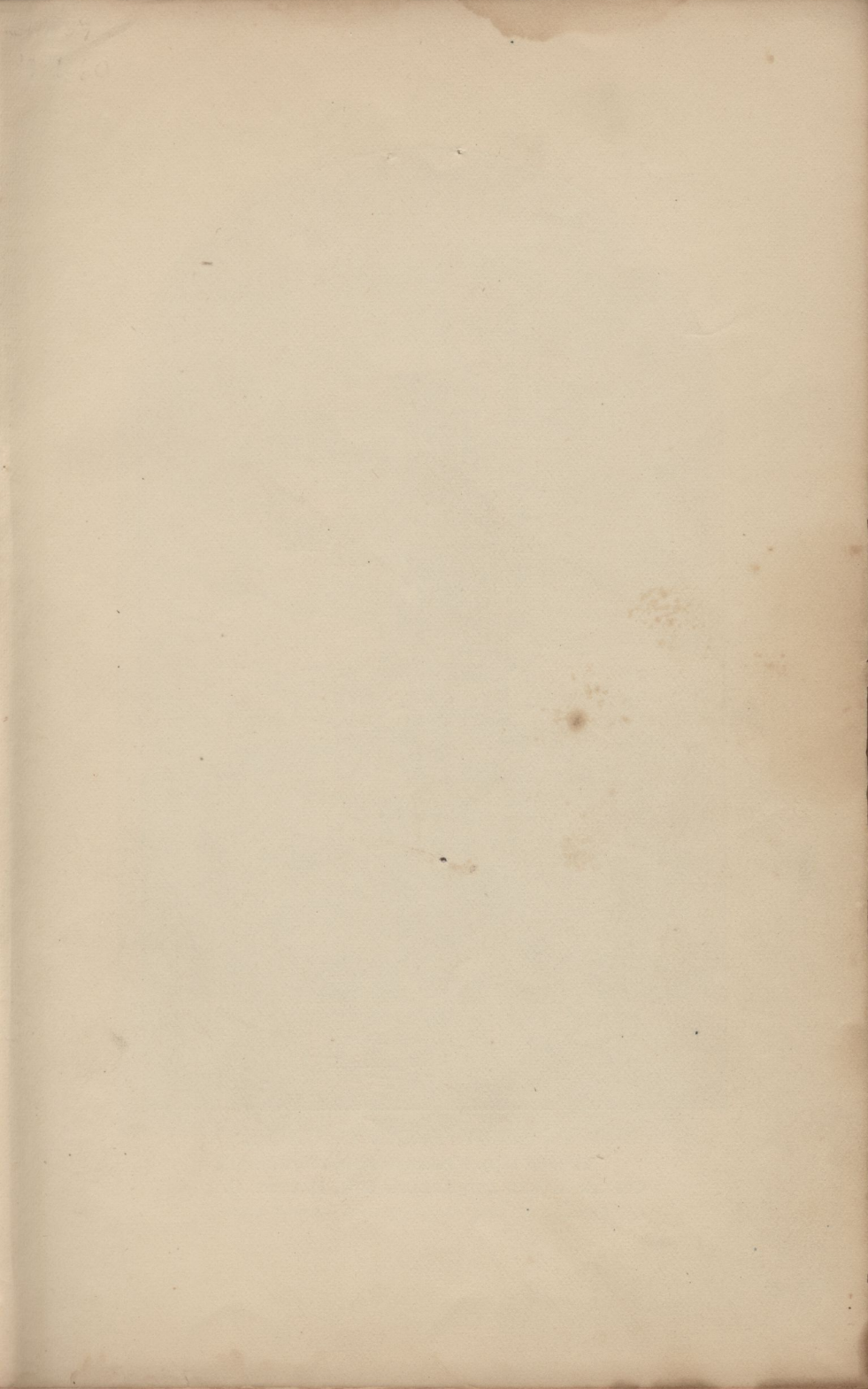
“He had not din’d:

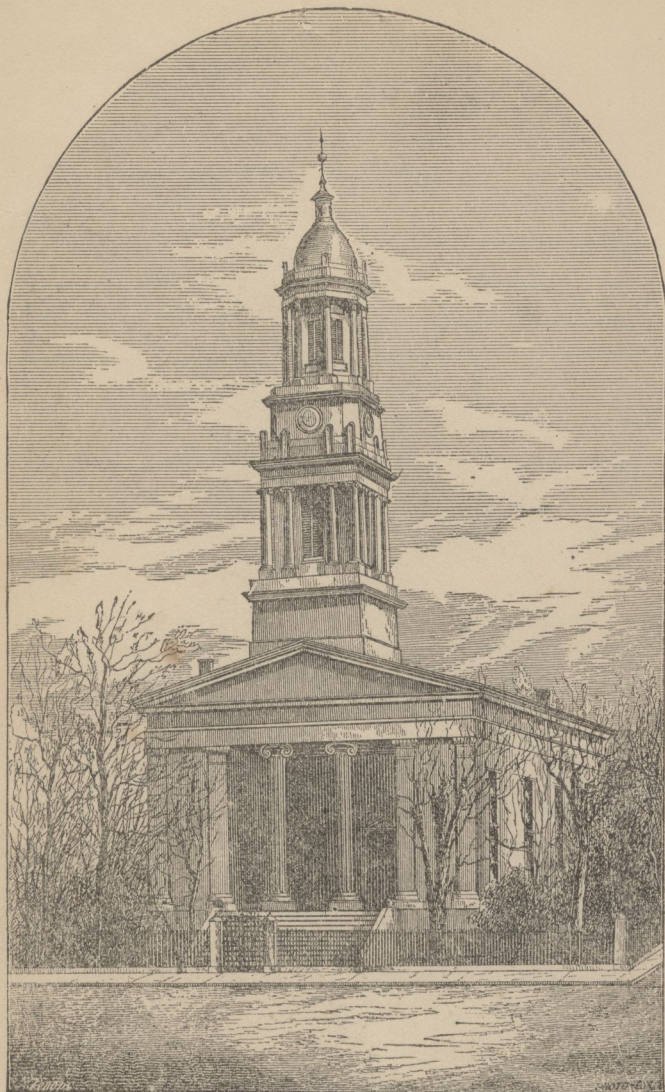
The veins unfill’d, our blood is cold, and then
We pout upon the morning, are unapt
To give or to forgive; but when we have stuff’d
These pipes and these conveyances of blood
With wine and feeding, we have suppler souls
Than in our priest-like fasts.”

CORIOLANUS, V. I.

DAYTON:
OLIVER CROOK & Co., PRINTERS,
1873.

Entered according to Act of Congress in the year 1873, by the Ladies of
the First Presbyterian Church, Dayton, Ohio, in the office of the Librarian
of Congress, at Washington.





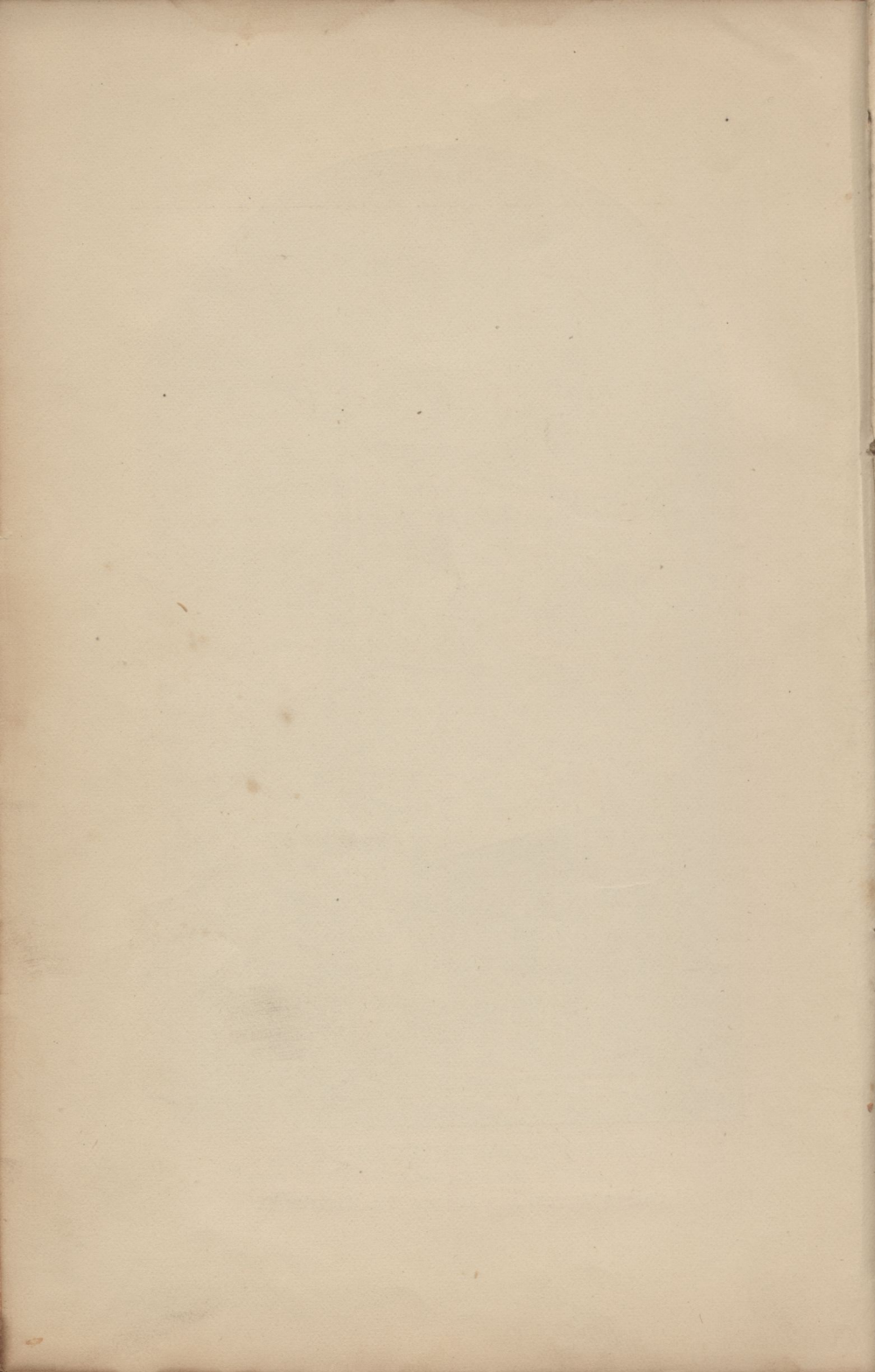
FIRST PRESBYTERIAN CHURCH.

Erected 1839. Taken down in 1867.

CORNER SECOND AND LUDLOW STS., DAYTON, O.



FIRST PRESBYTERIAN CHURCH.
Erected 1867-8,
CORNER SECOND AND LUDLOW STS., DAYTON, O.



PREFACE.

In March last, the Ladies Society of the First Presbyterian Church, of Dayton, hastily compiled and published a "Cook Book," or a small collection of recipes for plain household cooking. Five hundred copies were published, and, notwithstanding the book contained some errors, and the arrangement was very imperfect (necessarily so from the haste with which it was prepared for publication), it met with such gratifying and unexpected success, that its authors felt it to be their duty to revise and re-publish it.

The present book is much larger than its predecessor, and the recipes it contains have been selected with great care. Many of them were sent voluntarily by parties who were willing to hold themselves responsible for their excellence, while others were solicited, often at the cost of much time and pains—a corn bread here, a pudding there, a salad from some one else—from ladies who had gained a reputation for preparing this or that particular dish.

Our subject is an inexhaustable one, and this book does not venture into the mystical realm of fancy cookery; but is a collection of safe and reliable recipes for the preparation of plain food.

The matter of the book, we claim, is all right; for the manner of it, we beg indulgence. The phraseology is often

peculiar, and may provoke a smile; but it must be remembered that the recipes were written by ladies unaccustomed to writing for publication; and, in most cases, they have been inserted precisely as written, and, whenever no objection was made, the name of the author has been given.

Persons familiar with Dayton names, will recognize many who do not belong to the Presbyterian sisterhood. We feel ourselves under great obligations to the ladies who have assisted us, but we hope our book will prove so useful as to amply repay them for their trouble.

DAYTON, OHIO, July 1, 1873.

“What is worth doing at all, is worth doing well.”

SOUP.

A few points are essential in making good soup. Beef is the best meat for the purpose, as it contains the most nourishment. A shank bone should be well cracked (that the marrow may be extracted), put on to cook in cold water, allowing a full quart for every pound of beef, and by very gradual heat come to a slow simmer, which should be kept up five or six hours. Soup, on no account, should be allowed to boil, except for the last fifteen minutes, to cook the vegetables in finishing. For the first hour of simmering it should be frequently skimmed. Salt, pepper and savory should be cooked in it from the first; rice, tapioca, macaroni or dumplings added at the last, to thicken. If vegetables are desired, they should be nicely sliced. Soup is much better to be made and allowed to cool, and used the second day, as then all grease can be removed. It should be strained before putting away.

BEEF SOUP.

Mrs. John G. Lowe.

Put on a shin of beef early in the morning. An hour before dinner put in the vegetables—corn, tomatoes, potatoes, or any other the season affords. Half an hour before dinner add pearl barley, vermicelli, or dumplings, as you prefer. Season with salt, pepper and catsup, to taste.

BEAN SOUP.

Mrs. Axie Green.

To a quart of beans a teaspoonful of soda. Cover well with water, and set them on to boil until the hulls will easily slip off; throw them into cold water; rub well with the hands; the hulls will rise to the top. Drain carefully and repeat until the hulls are wholly removed. To a quart of beans, two quarts of water. Boil until the beans mash perfectly smooth. It seasons the soup to boil a piece of meat (mutton, beef or pork) with it. If you have not meat, add butter and flour rubbed together. Break into tureen well toasted bread, pour over it the soup, and add plenty of salt and pepper.

CORN SOUP.

Mrs. S. B. Smith.

Clean and scrape twelve ears of corn. Boil the cobs for fifteen or twenty minutes in one quart of water; remove them and put in the corn. Let it boil a short time, then add two quarts of rich milk. Season with pepper, salt, and butter that has been melted enough to rub flour into it (two table-spoonsful of flour). Let the whole boil ten minutes, and then turn the soup into a tureen into which the yolks of three eggs have been beaten.

TOMATO SOUP.

Mrs. Simon Gebhart.

One quart of tomatoes, one quart of milk and one quart of water. Boil the water and tomatoes together about twenty minutes, and then add the milk; then one teaspoonful of soda. Let it just boil up. Season as you do oyster soup, with butter, pepper and salt; add crackers if desired.

OKRA GUMBO.

Mrs. S. Craighead.

Cut up one chicken (an old one is preferable); wash and dry it; flour it well; salt and pepper; have ready in a skillet a lump of lard as large as an egg; let it get hot; put in your

chicken; fry very brown all over, but do not let it burn. Put it in your vessel in which you make soup; pour on it five quarts of water; let it boil two hours; then cut up about two dozen okra pods and add to it; be sure they are tender and pretty well grown; then let it boil another hour. When you first put on your soup, cut up an onion in it; salt and pepper to taste. To be served with rice, either boiled or steamed dry. Dried okra can be used by being put to soak the night previous; pour off most of the water.

PLAIN GUMBO SOUP.

Take a piece of ham half the size of your hand, and a knuckle of veal; put them in a pot with two quarts of cold water, simmer slowly two or three hours, then add two quarts of boiling water. Twenty minutes before serving, put in one small can of okra and as many oysters as you please. Season to taste.

PLAIN CALF'S HEAD SOUP.

Mrs. S. Craighead.

Take a calf's head well cleaned, and a knuckle of veal; put them into a large porcelain vessel; put a large tablespoonful of sweet marjoram, and one of sweet basil, in a clean rag; also a large onion cut up in a cloth; take at least four quarts of water (it must be started as early as eight o'clock, if you wish it for a one o'clock dinner); let it boil steadily but not too rapidly; salt and pepper well. About twelve o'clock, take off the soup, pour it through a cullender, pick out all the meat carefully, chop very fine and return it to the soup, placing again upon the fire. Boil four eggs very hard; chop them fine, and slice one lemon very thin, and at last add a wine glass of wine.

CORN AND TOMATO SOUP.

Mrs. S. Craighead.

Take a good soup bone; wash it nicely; pour over it sufficient water to cover it well; cut up an onion in it; salt and

pepper ; cut down about one dozen ears of corn and as many tomatoes in it, and let it boil slowly for at least three hours. For dumplings, take one egg and beat it a little ; one coffee-cup sour milk ; small teaspoonful of soda ; a little salt ; and flour enough to make a stiff batter ; drop it into the boiling soup, from a spoon, twenty minutes before serving. These dumplings are good in bean soup also.

GREEN PEA SOUP.

Mrs. Eliza Pierce.

One peck green peas ; four tablespoonsful of lard heated in the kettle ; put in the peas and stir them till perfectly green ; add pepper and salt, and pour in as much water as you want soup ; boil three-fourths of an hour, then add one teacupful of milk thickened with a tablespoonful of flour ; put in the soup three or four young onions cut fine and fried a light brown in butter. Just as you take it up, add yolks of two eggs, beaten in a little cream.

PEA SOUP.

Mrs. Robert Buchanan.

Boil the hulls with a chicken or knuckle of veal, then strain the liquid ; throw in a handful of peas, and boil to thicken the soup ; when done, put in some peas cooked separately, pepper and salt, cream and butter to taste.

MACARONI SOUP.

Take six pounds of beef, and put into four quarts of water, with two onions, one carrot, one turnip, and a head of celery ; boil it down three or four hours slowly, till there is about two quarts of water ; then let it cool. Next day, half an hour before dinner, take off the grease and pour the soup into the kettle (leaving the sediment out) and add salt to suit the taste ; a pint of macaroni broken into inch pieces, and a tablespoonful and a half of tomato catsup.

NOODLES FOR SOUP.

Beat up one egg ; add a pinch of salt and flour enough to make a stiff dough ; roll out in a very thin sheet ; dredge with flour to keep from sticking ; then roll up tightly ; begin at one end and shave down fine like cabbage for slaw.

MEAT BALLS.

Half a pound of lean veal and a pound of fat beef chopped fine ; a tablespoonful of thyme, one of parsley, a little less marjoram and a little more onion, a pinch of mace, cloves and nutmeg, the yolks of two eggs, a little crumbled bread, pepper and salt ; mix with the hand in a large bowl ; mould into balls the size of a walnut, and fry in lard. After frying the balls, make a browning of the lard they are fried in (put flour in and stir until well cooked) and brown the soup with it ; put the balls in the soup whole.

DUMPLINGS.

Take a small teacupful of flour, a pinch of salt, and butter the size of a walnut ; rub well with the flour ; sprinkle in a little pepper ; add sweet milk enough to form a stiff dough ; flour the board and roll very thin ; cut in small squares ; drop into the soup, and let them boil ten minutes.

F I S H .**BOILED FISH.**

All large fish, with the skin whole, should be wrapped in a cloth, wound with twine, and covered with more than two inches of cold water. In the water put a little flour; a small lump of butter; a chopped onion and parsley. Be careful not to have too much water. After the fish has boiled sufficiently, take the yolks of four eggs; the juice of one lemon; a little mace; and about a gill of the water in which the fish has been boiled; put all into a stew pan and let boil until it thickens; stirring all the time; then pour over the fish.

FRIED FISH.

Having cleaned the fish thoroughly, wipe dry; sprinkle with salt; dust thick with flour. Take yolks of four eggs; beat tolerably light. Put a little sweet oil in the frying pan, and let it be boiling. Dip the fish in the batter; put them in the pan and fry slowly. Fish should not be put in to fry until the fat gets boiling hot. It is very necessary to observe this rule.

BAKED FISH.

Mrs. Geo. L. Phillips.

After cleaning, salt the fish for about an hour, then wash it. Make a dressing of bread crumbs, salt and pepper, sum-

mer savory, and a piece of butter the size of a walnut. Then put in a pan and sprinkle with flour; put on a little butter, pepper, salt and about half a pint of water. Bake an hour and a half.

BAKED CODFISH.

Soak the codfish over night; clean it off with a brush kept for that purpose; then put it into a stone crock and cover with water. Let it simmer until quite tender, then take it out, pick it over, and mash it fine. Take two-thirds mashed potatoes, seasoned with butter and salt, and one-third codfish; mix well together and bake in a dish until brown; then make a sauce of drawn butter, and cut up two hard boiled eggs into it.

STEWED CODFISH.

Mrs. Isaac Van Ausdal.

Pick the codfish into small pieces; cover it with cold water and let it remain over night. In the morning pour that off, and put on some boiling water. Let it stand a few minutes, then drain, and stir it up, with two tablespoonsful of cream and a lump of butter the size of an egg. Let it come to the boil, and serve with fresh boiled potatoes.

FISH FRITTERS.

Mrs. J. A. McMahan.

Take the remains of any fish which has been served the preceding day; remove all the bones, and pound in a mortar; add bread crumbs and mashed potatoes in equal quantities. Mix half a teacupful of cream with two well beaten eggs, cayenne pepper and anchovy sauce; beat all up to a proper consistency; cut it into small cakes, and fry them in boiling lard.

CLAM FRITTERS.

Twelve clams minced fine; one pint of milk; three eggs. Add the liquor from the clams to the milk; beat up the eggs and put to this salt, pepper, and flour enough for a thin

batter; lastly the chopped clams. Fry in hot lard. A tablespoonful makes a fritter, or you can dip the whole clam in batter and cook in like manner.

FISH SAUCE.

Stir in one cup of drawn butter the yolks of two eggs well beaten, pepper and salt, and a few sprigs of parsley; let it boil, and pour over the fish when ready for the table.

ANOTHER SAUCE FOR FISH.

Mrs. R. P. Brown.

Piece of butter size of two eggs; melt and mix with it one-half teacupful of vinegar, two mustard spoonsful of made mustard, a little salt, one well beaten egg. Stir all the time, or it will thicken in lumps. It is best made over boiling water, as the heat from the stove is apt to harden the sauce.

TURBOT A LA CREME.

Mrs. Sarah Crane.

Boil a nice fresh fish; pick out all the bones, and season highly with white pepper and salt. Mix one-quarter pound of flour smoothly with one quart of milk; put in five very small onions, a bunch of parsley, a sprig of thyme, one teaspoonful of salt, and one-half teaspoonful of white pepper. Place over a quick fire, and stir all the time until it forms a thick paste, then take off and put in one-half pound of butter and the yolks of two eggs. Mix all together and pass through a sieve. Pour some of this sauce into a baking dish, and add a layer of fish and sauce alternately, until it is all used. The sauce must be on top, with bread crumbs and cheese. Bake in a moderate oven half an hour.

PICKLED SALMON.

Mrs. Geo. W. Hoglen.


Soak salt salmon twenty-four hours, changing the water several times; afterward put boiling water around it (not

over it), and let it remain fifteen minutes, then pour on boiling vinegar, with cloves and mace added.

LOBSTER CROQUETTES.

Mrs. Jonathan Harshman.

Chop the lobster very fine, and mix with it a little parsley, black pepper, salt and bread crumbs; moisten with a little cream. Butter added makes them less dry. Shape them with your hands; roll in bread crumbs; dip in egg and fry.



OYSTERS.

OYSTER SOUP.

Mrs. E. F. Stoddard.

To three pints of oysters put three pints of water; when thoroughly cooked, add one pint of cream or milk, the yolks of four eggs, three tablespoonsful of butter, and three of flour.

OYSTER SOUP.

Mrs. J. J. Patterson.

To two half-cans of oysters add three quarts of good milk; let the whole come to a boil. Put into a soup tureen seven crackers rolled fine, salt and pepper to taste, and half pound of butter; when the oysters have cooked, pour the soup over the crackers and serve.

STEAMED OYSTERS.

Drain the oysters well and turn them into a steamer over a pot of boiling water; let steam for half an hour, stirring occasionally; season with plenty of butter, pepper and salt.

ESCOLLOPED OYSTERS.

Mrs. Harvey Conover.

Roll crackers very fine, and cover with them the bottom of a baking dish previously buttered; spread a layer of oysters over these crumbs; pepper and salt them, and drop on bits of butter; cover with a layer of crumbs, and thus alternate the layers until the dish is full, having the crumbs cover the top; place in a very hot oven that it may brown nicely. It takes three-quarters of an hour. No liquid is put in the dish, not even the liquor of the oysters, for the butter moistens it sufficiently.

ESCOLLOPED OYSTERS.

Mrs. J. F. E.

Take two half-cans of oysters; look them over carefully to see that there are no pieces of shell among them. Take equal quantities of rolled cracker and bread crumbs; cover the bottom of a well buttered dish with them; then a layer of oysters sprinkled with pepper and salt; add a generous supply of butter; then another layer of crumbs; and so on, make the top layer crumbs, with bits of butter through it. Pour over one pint of milk or water; bake three-quarters of an hour; cover with a plate; when nearly done, take it off and let them brown.

OYSTER PIE.

Mrs. J. A. McMahon.

Take a large dish, butter it, and spread a rich paste over the sides and around the edge, but not on the bottom. The oysters should be fresh and as large and fine as possible; drain off part of the liquor from the oysters; put them into a pan, and season them with pepper, salt and spice. Have ready the yolks of three eggs, chopped fine, and grated bread crumbs; pour the oysters with as much of their liquor as you please, into the dish that has the paste in it; strew over them the chopped egg and grated bread; roll out the lid of the pie and put it on, crimping the edges; bake in a quick oven.

OYSTER PATTIES.

Mrs. G. W. R.

Line small, deep tins, with puff paste, and bake ; when cold, put into each, three or four oysters, and season with pepper, salt, and a little butter ; bake about ten minutes. Have ready equal parts of water and butter, and pour over each, as you dish them up.

BROILED OYSTERS.

Drain the oysters well and dry them with a napkin. Have ready a griddle, hot and well buttered ; season the oysters, lay them on the griddle, and brown them on both sides ; serve them on a hot plate with plenty of butter.

OYSTER FRITTERS.

Mrs. D. A. Bradford.

One quart of oysters ; half pint of milk ; two eggs. Open the oysters ; strain the liquor into a pan, and add to it half pint of milk and the eggs well beaten ; stir in flour enough to make a smooth but rather thin batter ; when perfectly free from lumps, put in the oysters. Have some beef drippings or butter made hot in a frying pan ; when boiling, drop in the batter, one or more oysters in each spoonful. Brown on both sides and serve in a hot dish.

FRIED OYSTERS.

Mrs. D. W. Stewart.

Take large oysters ; wash and drain them ; lay on a napkin to dry. Have cracker flour well seasoned with salt and cayenne pepper ; roll the oysters in the cracker, and fry in hot butter and lard in equal quantities. When there is a large quantity needed it is best to put them, as soon as done, into a tin vessel tightly covered, and place in the heater till all are cooked, as but few can be attended to at a time.

OYSTER CROQUETTES.

Take a can of the best oysters ; pick them over and dry in

a napkin; season well with pepper and salt. Have ready the whites of two eggs well beaten, and some fine corn meal. Take one oyster at a time, dip it first into the egg, then the meal, and drop in a deep skillet of boiling lard. Cook a light brown. Serve on a hot dish.

OYSTER CHOWDER.

Lewis G. Evans.

Fry out three rashers of pickled pork in the pot you make the chowder; add to it three potatoes and two onions, both sliced; cover with water; boil until they are nearly cooked; soak two or three dozen crackers in cold water a few minutes, then put into the pot a half can of best oysters, one quart of milk and the soaked crackers. Boil all together for a few minutes; season with salt, pepper, and butter. Fish Chowder can be made in the same way by using fresh fish instead of oysters.

COVE OYSTERS.

One heaping tablespoonful of butter; one even tablespoonful of flour; put in a skillet and stir till a dark brown; pour on the liquor of the oysters; stir till it thickens, then put in oysters and let them get hot. Season with pepper and fine herbs; keep well covered.

MEATS.

RULES FOR BOILING MEAT.

All fresh meat should be put to cook in boiling water, then the outer part contracts and the internal juices are preserved.

For making soup, where you want all the juices extracted, put on in cold water.

All salt meat should be put on in cold water, that the salt may be extracted in cooking.

In boiling meats, it is important to keep the water constantly boiling, otherwise the meat will absorb the water. Be careful to add boiling water, if more is needed.

Remove the scum when it first begins to boil.

Allow about twenty minutes for boiling for each pound of fresh meat. The more gently meat boils the more tender it will be.

To broil meat well, have your gridiron hot before you put it on.

In roasting beef it is necessary to have a brisk fire. Baste often. Season well with pepper and salt. Twenty minutes is required for every pound of beef.

BOILED TURKEY.

Stuff the turkey as for roasting. A very nice dressing is made by chopping half a pint of oysters and mixing them

with bread crumbs, butter, pepper and salt, thyme or sweet marjoram, and wet with milk or water. Baste about the turkey a thin cloth, the inside of which has been dredged with flour, and put it to boil in cold water, with a spoonful of salt in it. Let a large turkey simmer for two and a half or three hours. Skim it while boiling. Serve with oyster sauce made by adding to a cupful of the liquor in which the turkey was boiled the same quantity of milk and eight oysters chopped fine. Season with minced parsley; stir in a spoonful of rice or wheat flour wet with cold milk; a tablespoonful of butter. Boil up once and pour into a tureen.

TO ROAST A TURKEY.

Mrs. S. Craighead.

A turkey a year old is considered best. See that it is well cleansed and washed. Salt and pepper it inside. Take a loaf and a half of bakers stale bread for a good sized turkey; rub it quite fine with your hands; have in your skillet a lump of butter as large as an egg (or a little more); cut into it one large white onion; let it cook a few minutes, but not get brown; then stir in your bread, one teaspoonful of salt, one of pepper; let it get thoroughly heated. Put the turkey into a dripping pan; salt and pepper the outside, and sprinkle a little flour over it. Put about one coffee cup of water in the pan; baste very frequently; use a good, moderate oven; roast about three hours, or three and a half. Be sure to keep up an even fire.

PLAIN, EXCELLENT STUFFING.

Mrs. R. P. Brown.

Take stale bread; cut off all the crust; rub very fine, and pour over it as much melted butter as will make it crumble in your hands; salt and pepper to taste.

TURKEY DRESSED WITH OYSTERS.

Mrs. W. A. B.

For a ten-pound turkey, take two pints of bread crumbs;

half a teacupful of butter cut in bits (not melted); one teaspoonful of sweet basil, pepper and salt, and mix thoroughly. Rub the turkey well, inside and out, with salt and pepper; then fill with first a spoonful of crumbs, then a few well drained oysters, using half a can for the turkey. Strain the oyster liquor and use to baste the turkey. Cook the giblets in the pan and chop fine in the gravy. A fowl of this size will require three hours cooking in a moderate oven.

POTATO STUFFING.

Mrs. J. Harris.

Take two-thirds bread and one-third boiled potatoes grated, butter the size of an egg, pepper, salt, one egg and a little ground sage. Mix thoroughly.

APPLE STUFFING.

Take half a pound of the pulp of tart apples, which have been baked or scalded; add two ounces of bread crumbs, some powdered sage, a finely shred onion; and season well with cayenne pepper. This is a delicious stuffing for roast geese, ducks, &c.

CHESTNUT STUFFING.

Boil the chestnuts and shell them; then blanch them and boil until soft; mash them fine and mix with a little sweet cream, some bread crumbs, pepper and salt. Excellent for roast turkey.

BOILED CHICKEN POT PIE.

Mrs. James Stockstill.

Cut up a good sized chicken in all the joints; make a rich crust or like soda biscuit; have ready a smooth pot; put in a layer of the chicken at the bottom; pepper and salt; then small, square pieces of dough, and then a layer of potatoes (quartered if large) and small pieces of butter; then another layer of chicken, and so on. Put a crust over the top with a slit cut each way, so that you can turn back and add more

water if necessary. Before putting it on, fill the pot with boiling water and cover closely; boil with a good fire one hour and a half.

CHICKEN PIE.

Mrs. W. R. S. Ayres.

Boil a chicken until it is tender (one a year old is best); peel half dozen potatoes while it is stewing. To make the crust, take one quart of flour; one tablespoonful of baking powder; a little salt; half a teacupful of lard, and sufficient water to make a stiff dough. Roll half the dough to the thickness of half an inch; cut in strips and line the dish. Then put in half the chicken and half the potatoes; season with butter, pepper and salt; dredge well with flour, and put in some of the crust cut in small pieces. The other half of the chicken and potatoes, put in, with butter, salt and pepper, and dredge with flour as before; roll out the remainder of the dough for upper crust. Before putting on the cover, fill the dish with boiling water; put in the oven immediately, and bake one hour.

CHICKEN PIE.

Mrs. Judge Holt.

Stew chicken till tender; season with one-quarter of a pound of butter, salt and pepper; line the sides of pie dish with a rich crust; pour in the stewed chicken, and cover loosely with a crust, first cutting a hole in the center, size of a small teacup. Have ready a can of oysters; heat the liquor; thicken with a little flour and water, and season with salt, pepper and butter size of an egg. When it comes to a boil, pour it over the oysters, and about twenty minutes before the pie is done, lift the top crust and put them in.

FRICASSEED CHICKEN

Mrs. John A. McMahan.

Stuff two chickens as if to boil; put in a pot; don't quite cover with water; put them on two hours before dinner.

Chop an onion, some parsley, and a little mace; rub a piece of butter twice as large as an egg with flour, and stir all in. Before dishing, beat the yolks of six eggs and stir in carefully; cook five minutes.

TURKEY SCALLOP.

Pick the meat from the bones of a cold turkey (without any of the skin); chop it fine. Put a layer of bread crumbs on the bottom of a buttered dish; moisten them with a little milk; then put in a layer of turkey with some of the filling, and cut small pieces of butter over the top; sprinkle with pepper and salt; then another layer of crumbs, and so on until the dish is nearly full; add a little hot water to the gravy that was left from the turkey, and pour over it. Then take two eggs; two tablespoonsful of milk; one of melted butter; a little salt; and cracker crumbs as much as will make it thick enough to spread on top with a knife; put bits of butter over it, and cover with a plate; bake three-quarters of an hour. About ten minutes before serving remove the plate and let the crust brown nicely.

TURKEY OR CHICKEN CROQUETTES.

Mrs. S. Gebhart.

Mince turkey or chicken as fine as possible; season with pepper, salt, a little nutmeg, and a very little onion. Take a large tablespoonful of butter; two of flour; one-half glass of cream; mix, boil, and stir the meat in. When cold, take a spoonful of the mixture and dip into the yolk of an egg; then in bread crumbs; roll lightly in your hand into the proper shape, and fry in boiling lard deep enough to cover them.

CROQUETTES.

Mrs. J. R. Young.

One sweet bread; one pound of chopped chicken; half pound bread crumbs; pour on of boiling water enough to moisten them; add the yolks of two eggs; stir over the fire till quite

stiff, and set away to cool. Chop three teaspoonsful of parsley, three of thyme, three of onions, one of mace, one of nutmeg; salt and cayenne pepper to taste; add half pound of butter; then beat in the mixture, two eggs; mix well with hand; shape as pears; dip in bread crumbs and egg, and fry in hot lard, a light brown.

CROQUETTES.

Take the breast of two chickens, or as much cold, cooked veal; beat in a mortar; add as much ham. Add parsley, thyme, salt and pepper to taste. Boil a pint of new milk, and thicken it with a little flour. Put in the meat; boil it a short time; take it out, and set it away to cool. Roll in grated cracker, then in the yolk of an egg, and fry.

CURRIED CHICKEN.

Lewis G. Evans.

Fry out in the pot you make the curry in, three large rashers of pickled pork, and three onions sliced; fry until the onions are brown; cut the chicken into small pieces, and slice three potatoes thin; add them to the pork and onions; cover well with water; cook until the chicken is done and the potatoes have thickened the water; salt to taste. Slice two or three more potatoes very thin; put two tablespoonsful of curry powder in a tumbler, and mix with water; add the potatoes and mixed curry powder to the stew, and boil until the potatoes are cooked, but not broken; serve with rice. Green peas and corn are a valuable addition. The above is for one extra large chicken, or two of ordinary size.

STEWED CHICKEN WITH OYSTERS.

Mrs. J. F. E.

Season and stew a chicken in a quart of water until very tender, but not to fall from the bones. Take it out on a hot dish and keep it warm; then put into the liquor in which it was stewed a lump of butter the size of an egg; mix a little flour

and water, smooth and make thick gravy; season well with pepper and salt, and let it come to a boil. Have ready a quart of oysters picked over, and put them in without any of the liquor; stir them around, and as soon as they are cooked pour all over the chicken.

TOMATO STEWED BEEF.

Scald the tomatoes; skin and quarter them, and sprinkle with salt and pepper. Bury the meat in a stew pan with tomatoes and add bits of butter rolled in flour; a little sugar, and an onion minced fine; let cook until the meat is done and the tomatoes dissolved into a pulp.

BEEFSTEAK SMOTHERED IN ONIONS.

Mrs. Sarah S. Crane.

Put in the skillet a little lard, and the steak; peel the onions; slice and lay them over the meat till the skillet is full; season with salt and pepper; cover it tightly and put it over the fire. After the juice of the onions has boiled away and the meat begins to fry, remove the onions, turn the meat to brown on the other side, then replace the onions as before. Be very careful that they do not burn.

STUFFED BEEFSTEAK.

Take a flank or round steak; pound it and sprinkle with pepper and salt; then make a plain filling and spread it on the meat; roll it up and tie closely. Put in a pot with a quart of boiling water, and a lump of butter the size of an egg. Boil slowly one hour, then put in a pan with the water in which it was boiled, and bake until nicely browned, basting it frequently. Dredge a little flour into the gravy, boil and pour over the meat.

POUNDED BEEF.

Boil a shin of twelve pounds of meat until it falls readily from the bone; pick it to pieces; mash gristle and all very fine; pick out all the hard bits. Set the liquor away, and

when cool take off all the fat; boil the liquor down to a pint and a half; then return the meat to it while it is hot; add what salt and pepper is needed, and any spice you choose. Let it boil up a few times, stirring all the while. Put it into a mould or deep dish to cool. Use cold, and cut in thin slices for tea, or warm it for breakfast.

PRESSED BEEF.

Mrs. G. Arnold.

Corn a bit of briskit (thin part of the flank or the top of the ribs) with salt and pulverized saltpetre five days, then boil it gently until quite tender. Put it under a heavy weight or a press till perfectly cold. It is very nice for sandwiches.

CORN BEEF PICKLE.

Mrs. J. F. Schenck.

Ten pounds of salt; three of sugar; one-fourth of ginger; one-half of pulverized saltpetre; one ounce cayenne pepper; nine gallons of water.

CORN BEEF.

Mrs. J. F. Edgar.

Take your beef, be it much or little, rub it over lightly with salt, and put it in either an earthen or wooden vessel; let it stand two or three days, then take it out; throw away the liquor; cleanse the vessel, and put it back again. Make a pickle of good salt that will bear up an egg; to about every four gallons of liquor add two pounds of sugar and two ounces of pulverized saltpetre; mix well together, and pour over the meat until it is covered; it must be kept under the brine.

SPICED BEEF.

Mrs. J. A. McMahan.

For a twenty-five pound round take one and a half ounces of pulverized saltpetre and a handful of brown sugar; pound and mix thoroughly; then rub the beef well with the mixture. Put it into a tub as near the

size of the round as you can get, and let it remain forty-eight hours, during which time turn and rub the beef twice. Then have prepared one and a half ounces of ground pepper; two ounces of allspice; one of cloves; and three or four good handfuls of fine salt; pound and mix the spice and salt, and rub the beef with it; turn and rub it every day for a week, taking care to preserve the pickle. It will be ready for use in three or four weeks.

SPICED BEEF.

Miss Blossom Brown.

To twenty pounds of round beef take two and a half pounds of suet, chopped very fine, and mixed with black pepper until it is almost black. Mix with this, one handful whole allspice, and one of whole cloves; punch holes through the meat and stuff with suet; sew up in a bag very tight, and cover well with a brine made of four gallons of water, one and a half pounds of sugar, two ounces of pulverized saltpetre, and six pounds of common salt. It is ready for use in three weeks. Boil well, and when cold remove the bag and slice from the cut end.

VEAL OMELET.

Three pounds of finely chopped veal; six rolled crackers; three eggs well beaten; two large spoonfuls of cream; one of salt; one teaspoonful of white pepper; use powdered sage, thyme or sweet marjoram if you like; mix all well together; form into one or two loaves; baste with butter and water while baking. Bake one hour and a half. Fresh beef can be used in the same way.

VEAL ROLL.

Mrs. A. C. Clark.

Two pounds of porksteak; three pounds of veal, chopped fine; ten crackers, rolled; one tablespoonful of thyme, summer savory or parsley; six eggs; salt and butter. Mix thoroughly. Bake one hour; then spread eggs and cracker over it and put in to brown.

VEAL CUTLETS.

Mrs. S. Craighead.

Have a steak of first cut; pound and season it well; cut the outer edges; then beat it into a good shape. Take one egg; beat it a little; roll the cutlet in it; then cover thoroughly with rolled crackers. Have a lump of butter and lard mixed hot in your skillet; put in the meat and let cook slowly; when nicely browned on both sides, stir in one spoonful of flour for the gravy; add a half pint of sweet milk and let it come to a boil; salt and pepper, and grate a little nutmeg on it.

VEAL CROQUETTES.

Mrs. S. Gebhart.

Mince veal very fine; add one onion chopped; mix half a cup of milk with one teaspoonful of flour; piece of butter size of a walnut; cook until thickened, and stir into the meat; roll into balls; dip into a beaten egg and roll in bread crumbs; fry in plenty of hot lard.

SCOLLOPED VEAL.

Take three veal steaks; boil until very tender; take them out; save the water in which they were boiled; chop the meat up very fine; put into a deep dish alternate layers of the meat and bread crumbs; salt and pepper each layer; use small lumps of butter. When the bowl is pretty full, add the liquor, of which there should be about a pint, and a teacup of milk; a pint of bread crumbs will be about enough. Cold roast veal, with the stuffing and gravy, can be used in the same way.

MARbled VEAL.

Mrs. D. A. Bradford.

Take some cold, roasted veal; season with spice; beat in a mortar. Skin a cold, boiled tongue; cut up and pound it to a paste, adding to it nearly its weight of butter; put some of the veal into a pot; then strew in lumps of the pounded tongue; put in another layer of the veal, and again more

tongue; press it down and pour clarified butter on top. This cuts very prettily, like veined marble. The dressed white meat of fowls may be used instead of veal.

IRISH STEW.

Winnie.

Take mutton chops (one for each person); cover well with water, and let come to a boil. Pour off this and add more water. Take a lump of butter the size of an egg; two table-spoonsful of flour; a teacupful of milk, with pepper and salt to taste; also potatoes, and a small onion or two, if liked. Boil all till the potatoes are done.

SWEETBREADS.

Parboil the sweetbreads as soon as you get them. Remove the tough parts carefully. Let them lie in cold water a short time before using them, then have rolled crackers to rub them in, and broil or fry as you choose.

SWEETBREADS WITH TOMATOES.

Mrs. John A. McMahon.

Take two large parboiled sweetbreads; put them into a stew pan with one and a half gills of water, and season with salt, cayenne and black pepper to taste. Place them over a slow fire. Mix one large teaspoonful of browned flour with a small piece of butter, to which add a leaf of mace. Stir the butter and gravy well together. After letting them stew slowly for half an hour, set the stew pan into a quick oven, and when the sweetbreads are nicely browned, place them on a dish. Pour the gravy into a half a pint of stewed tomatoes thickened with one dessert-spoonful of flour and a small piece of butter, and seasoned with salt and pepper; strain it through a small wire sieve into the stew pan; let it come to a boil and stir until done, then pour it over the sweetbreads and send it to the table hot.

SWEETBREADS WITH MUSHROOMS.

Parboil sweetbreads, allowing eight medium ones to a can of mushrooms. Cut the sweetbreads about half an inch square; stew until tender. Slice mushrooms and stew in the liquor for one hour, then add to the sweetbreads a coffee cup of cream, pepper and salt, and a tablespoonful of butter. Just before serving throw quickly in, two tablespoonsful of Madeira wine.

Sweetbreads broiled, and served with a dressing of green peas, make a very nice dish.

FRIED LIVER.

Mrs. G.

Cut the liver in pieces an inch thick; steam fifteen minutes; have frying some slices of pickled pork; when done take out the pork and fry the liver in the hot grease a nice brown; add a little flour and water to the gravy, cooking a few minutes; pour over the meat, and serve; pepper and salt to taste.

MOCK TERRAPIN.

Half a calf's liver, seasoned and fried brown; hash it, not very fine, and dredge it thickly with flour. Take one teaspoonful of mixed mustard; a pinch of cayenne pepper; two hard boiled eggs, chopped fine; a piece of butter the size of an egg; one teacupful of water; and boil together a minute or two.

DRIED LIVER.

Mrs. W. A. B.

Allow a beef's liver to remain in corn beef brine for ten days. Hang it up ten days to dry. Slice thin and broil or fry in butter.

BOILED HAM.

Mrs. P. P. Lowe.

Scrape off the outside gently; soak in cold water for three hours, if the ham is small, or over night if it is large. Take

the ham from the water; wipe it dry, and place it in a boiler large enough to hold it without bending, and cover with cold water. Throw in six cloves, four small onions, and a handful of parsley; boil gently four hours, for a medium sized ham. When boiled, take out and trim; removing the rind and the small bone at the large end, by breaking it off carefully without tearing the meat. After the ham is trimmed, put it in the oven for from one-half to an hour, basting it frequently.

BAKED HAM.

A ham of 16 pounds to be boiled three hours slowly; then skin, and in the fat rub half a pound of brown sugar; pour over it a gill of wine and cover with bread crumbs. Bake for two hours, basting with wine.

HAM SANDWICHES.

Mrs. J. W. S.

Chop fine some cold dressed ham, and mix with it a teaspoonful of chopped pickle, one of mustard, and a little pepper. Beat about half a pound of butter to a cream, and then add the ham and seasoning. Spread on thin slices of bread and place between them bits of cold roast beef, mutton, chicken or quail.

TRAVELING LUNCH.

Miss Hattie Brown.

Sardines chopped fine; also a little ham; a small quantity of chopped pickles; mix with mustard, pepper, catsup, salt and vinegar; spread between bread nicely buttered. To be like jelly cake, cut in slices crossways. Will keep fresh some time.

SANDWICHES.

Mrs. Rebecca Buck.

Rub one tablespoonful of mustard into one-half pound of sweet butter; spread on thin slices of bread; cut boiled ham very thin, and place in between two pieces of the bread.

HASH.

Take cold beef of any kind; cut very fine; then take about one-third mashed potatoes; warm, season and pound altogether in a stone crock; cut in slices and brown in butter.

CRACKER HASH.

Mrs. D. W. S.

To one pound of cooked beef chopped fine, take seven crackers (rolled). First cook the meat in a little water a few minutes, seasoning with salt and pepper; then stir into the crackers and pour all into a pudding dish; if too dry, add a little water. Take a piece of butter size of a walnut and cut in small pieces over the top of the dish. Bake about twenty minutes, or until quite brown; serve in the same dish.

HAM BALLS.

Beat together two eggs and a half cupful of bread crumbs; chop fine some bits of boiled ham, and mix with them; make into balls and fry a nice brown.

FRIED PATTIES.

Mince a little cold veal and ham, allowing one-third ham to two-thirds veal; add an egg boiled hard and chopped fine, and a seasoning of pounded mace, salt, pepper and lemon peel; moisten with a little gravy or cream. Make a good puff paste; roll rather thin and cut into round or square pieces; put the mince between two of them, pinch the edges to keep in the gravy and fry a light brown. They may also be baked in patty pans; in that case they should be brushed over with the yolk of an egg before they are put in the oven.

SCRAMBLED EGGS WITH BEEF.

Chip dried beef very fine; put equal parts of lard and butter in a skillet; when hot put in the beef; heat up a few min-

utes, stirring to keep from burning ; break up some eggs in a bowl ; season and stir in. It will require but a few minutes' cooking.

OMELETTE, OR FRENCH EGG CAKE.

E. C.

Beat up thoroughly six eggs ; a teaspoonful of sweet cream or milk, and a little salt. Fry in a pan in which there is one-half ounce of melted butter, over a quick fire. In order that the omelette may remain soft and juicy, it is necessary that the pan should be hot before the eggs are poured in. During the frying move the pan continually to and fro, so that what is below may always come on top again. Continue this until there is a cake formed, then let it remain still a moment to give it color. Turn out on a dish and serve immediately.

FRENCH OMELETTE.

One quart of milk ; one pint of bread crumbs ; five eggs ; one tablespoonful of flour ; one onion, chopped fine ; chopped parsley ; season with pepper and salt. Have butter melted in a frying pan ; when the omelette is brown, turn it over. Double it when served.

SAUCES AND CATSUPS.

DRAWN BUTTER (FOR SAUCE).

Mrs. R. P. Brown.

One-quarter pound of butter; rub with it two teaspoonsful of flour. When well mixed, put in a sauce pan, with one tablespoonful of water and a little salt. Cover it and set the sauce pan in a larger one of boiling water. Shake it constantly till completely melted and beginning to boil. If the pan containing the butter be set on coals, it will oil the butter and spoil it. A great variety of sauces, which are excellent to eat with fish, poultry or boiled meats, can be made by adding different herbs to melted butter.

CURRY POWDER,

FOR GRAVIES FOR DUCKS AND OTHER MEATS.

Mrs. D. W. S.

Mix an ounce of ginger; one of mustard; one of black pepper; three of coriander seed; three of tumeric; quarter of an ounce of cayenne pepper; half an ounce of cardamom; half an ounce of cumin seed and cinnamon. Pound the whole very fine; sift and keep it in a bottle corked tight.

CELERY SAUCE.

As this sauce is to be used for boiled chicken or turkey, put a good handful of celery tied up in a bunch into the pot

with the fowl. When quite soft take it out; chop it fine, and mix with rich drawn butter and some of the water in which it was boiled. Season with pepper and salt, and stew all together.

TOMATO CATSUP.

Miss Perrine.

Take one gallon of strained tomatoes; four tablespoonsful of salt; one and a half of allspice; three of mustard; eight pods of red pepper. Grind the articles fine. Simmer slowly in strong vinegar three or four hours, then strain through a hair sieve, and bottle. Enough vinegar should be used to have half a gallon of liquor when the process is over.

TOMATO CATSUP.

Mrs. H. L. Brown.

Cut up ripe tomatoes; boil soft and strain; put them on again and boil half down. Then to every three and a half gallons of juice put twelve tablespoonsful of salt; six of pepper; one of allspice; one of mustard; one of mace; one-half of cloves; one of ginger; six small pods of red pepper, chopped fine; boil hard one hour.

TOMATO CATSUP.

Mrs. E. F. S.

To one and a half bushels of tomatoes use the following spices: Three papers of cloves; two of allspice; a little cayenne pepper, and plenty of black pepper and salt, and a pint of vinegar to each gallon. Tie up a few onions in a bag and boil with the catsup. Boil half down.

COLD TOMATO CATSUP.

Mrs. Bierce.

One-half peck tomatoes, run through a sieve; one teacupful of salt; one of mustard seed; six red peppers; three tablespoonsful of pepper; one-half gallon of vinegar; piece of horseradish; one teacupful of nasturtions; half a cup of celery seed. Do not cook, but seal tight in bottles.

TOMATO MUSTARD.

Take one peck of tomatoes; cut them into a porcelain kettle; boil until soft; rub through a sieve; put the pulp back in the kettle, and boil until quite thick. Take one teaspoonful of cayenne pepper; one of white; half a one of cloves; two of mustard; one tablespoonful of salt. Let all boil together, a few minutes, then stir in half a pint of vinegar. When cool, bottle and cork tightly.

FOR MIXING MUSTARD.

Mrs. L. Moore.

Three teaspoonsful good mustard; one teaspoonful salt; half teaspoonful pepper; two tablespoonsful brown sugar, rolled; mix with hot vinegar. Better after the first day.

MIXED MUSTARD.

Two tablespoonsful of dry mustard; one teaspoonful of salt; one teaspoonful of brown sugar. Mix to a thick paste, with oil, and then to a proper consistency, with vinegar. Let stand twenty-four hours before using.

CUCUMBER CATSUP.

Mrs. William Bomberger.

Take three dozen large cucumbers; three white onions; grate all to a pulp; drain through a sieve, several hours; add to the pulp, salt, pepper, and good vinegar. Seal up in bottles.

WALNUT CATSUP.

Mrs. E.

Take young, tender walnuts; prick them and place in a jar with sufficient water to cover them; add a handful of salt to every twenty-five walnuts. Stir them twice a day for fourteen days; drain off the liquor into a kettle; cover the walnuts with boiling vinegar; crush them to a pulp, and strain through a cullender into the juice. For every quart, take two ounces each of white pepper and ginger, and one each of

cloves and grated nutmeg; a pinch of cayenne pepper; a small onion, minced fine, and a teaspoonful of celery seed tied in muslin. Boil all together for one hour. When cold, bottle.

MUSHROOM CATSUP.

Put the mushrooms in layers, with salt sprinkled over each layer. Let them stand four days. Then mash them fine, and to every quart add two-thirds of a teaspoonful of black pepper, and boil in a stone jar, set in boiling water, two hours. Strain without squeezing; boil the liquor; let it stand to cool and settle. Then bottle and cork tight, and set in a cool place.

WILD PLUM CATSUP.

Mrs. Admiral Schenck.

To ten pounds of plums take five pounds sugar. Boil, mash and strain the fruit; and to every quart of juice add rather more than one-half pint of vinegar; add cinnamon, cloves and nutmegs; boil fifteen minutes and put into bottles.

GOOSEBERRY CATSUP.

Mrs. E. Rohrer.

To five pounds of berries put two and a half pounds of sugar; boil down as thick as apple butter; add cinnamon and cloves to taste; a pinch of salt; one pint of vinegar; strain through a hair sieve.

CURRANT CATSUP.

Mrs. John Day.

Two quarts of currant juice; three pounds of sugar; one pint of vinegar; one tablespoonful each of cinnamon, cloves, pepper, allspice and nutmeg; boil twenty minutes.

GRAPE CATSUP.

Mrs. J. D. Loomis.

Ten pints of grapes; two pounds of sugar; one pint of vinegar; one ounce cloves; one ounce cinnamon. Put the

vinegar and sugar together; boil fifteen minutes; then squeeze the pulps of the grapes out of the skin and boil a few minutes; then warm the pulps and rub the seeds out in a cullender; put the skins and pulps together and add them to the vinegar and sugar; boil the whole twenty minutes.

CHILI SAUCE.

Mrs. R. P. Brown.

Six good sized onions; twelve green peppers; three dozen ripe tomatoes peeled and chopped; three or four tablespoonsful of fine salt. Stew all together gently several hours, until soft, and begin to thicken; seal hot.

CELERY VINEGAR.

Pound two large spoonsful of celery seed fine; put it in a quart bottle and fill up with sharp vinegar; it must be closely corked. The same steeped in brandy is nice for flavoring soups.

CELERY SOY.

Mrs. J. Morehead.

One peck of tomatoes boiled; one teacup of salt; one-half teacup of fine white pepper; one teaspoonful cayenne pepper; four onions chopped fine; one pound sugar. Boil one hour, and just before removing from the fire add a quart of good, sharp vinegar. When cold, add a half cup of celery seed, rolled; two tablespoonsful ground cloves and allspice. Let stand one night; then press through a sieve and bottle closely.

TO KEEP HORSE RADISH

All winter; have a quantity grated while the root is in perfection; put in bottles; fill up with strong vinegar; and keep tightly corked.

Christmas Plum Pudding

1. pt bowl grated bread crumbs
1 cap Suet, chopped
1 do Brown Sugar
 $\frac{1}{2}$ do Molasses (or Honey)
 $\frac{1}{2}$ do Sour Milk
2 Teaspoons Soda - little salt
 $\frac{1}{4}$ Tea Cup brandy
1 Tea Spoon each kind spices including
mace - lemon extract -
4 Eggs, beat separate
1 large cup raisins
1 do do currants
1 small piece Citron, cut fine
Fruit to be dredged in flour - also add
flour to make a thick batter. Rub the
crumbs of bread and suet together - The
water to be boiling when the steamer is
put on and to continue boiling for 5
hours without stopping.

Sauce for the Pudding

Butter and sugar stirred to a cream -
one teaspoonful Corn starch with boiling
water stirred over it, then pour over the
butter & sugar, add Brandy last.

Suet Pudding

- 1/2 cup brown sugar
- 1/2 do Molasses
- 1 quart bread crumbs
- 1 cup Currants
- 1 do Raisins
- 1/2 do Suet
- 1/2 spoon Soda
- 1 Tea spoon Spices
nutmeg, cloves, cinnamon and
lemon extract.

Baked Pudding

- 1 teacup sweet milk
- 1 do Sugar
- 2 Eggs
- 1 lump butter half size of an egg
- 1 tea-spoonful Soda
- 2 do Cream tartar
- Flour to make batter as stiff as
can stir -
- Half the measure enough for
Six

Sunderland Pudding.

3 Eggs - 1 pt sweet milk - 8 spoons
full flour - a little salt - mix
a little milk and flour and yolks
of eggs at a time to make a smooth
paste, without any lumps, until
all the milk is worked in - Beat
the whites to a stiff froth and
add last -

To be eaten the moment it is done

A sauce made with flour, sugar,
water, butter and brandy, flavored
with lemon.

Suet Pudding

1 Cup molasses - 1 do suet
chopped fine - 1 Cup water - 1 tea-
spoonful soda - and flour to make a
thick batter -

Put in a cake pan - set in a steamer
over a kettle of hot water and steam 3
hours.

Corn Meal Pudding

1 qt of milk - Take half of it
and let it boil, and stir in meal
to make a thick mush - beat three
eggs separate - take the remaining
milk and yolk of egg, and sugar
to give taste and mix with the mush.
Stirring in the white the last, and
bake half an hour

Christmas Plum Pudding

1 Pound cut raisins - do gentle Currants -
or do bread crumbs - $\frac{1}{2}$ Pound Suet
chopped fine, with 2 table spoonsful
flour - 8 eggs - 1 quart milk - 1 tea
cup sugar - 1 nut-meg - 4 oz conc-
-died Citron - 4 oz Lemon - 1 table spoon
powdered cloves.

Boil gently 4 hours and eat
with rich sauce

Belmonico Pudding

Boil 1 quart of milk - stir in
just before it boils 3 table spoons
Corn starch wet with rich milk -

Boil 3 minutes - Yolks of 5 eggs
beaten with 4 table spoons of sugar.
Flour with vanilla, add to the starch
and milk - Put in a buttered dish
and bake ten minutes -

Beat the whites to a stiff froth
with 3 table spoons of sugar, flour
with vanilla and put over the top -
bake a light brown, serve cold
with cream and sugar

Poor Man's Pudding

2 quarts milk - 1 cup uncooked rice
 $\frac{1}{2}$ cup sugar - butter size of Walnut - 2
Salt spoons salt - spice to taste. Bake 3
hours and stir several times during
the first hour.

Green Corn Pudding

Take $\frac{1}{2}$ ^{doz} ears good sweet green Corn -
split each row of kernels with a sharp
knife and scrape from the cob - mix
with the pulp 2 eggs well beaten, 2
table spoons sugar 1. do butter - Salt
spoon of salt - $\frac{1}{2}$ pint sweet cream
(or milk may be substituted with an
extra spoonful butter) 1 doz crackers
crumbed fine or grated -

Mix well together & bake 3 hours in
a pudding dish, or 2 in custard
cups. Use the "corn row".

Ms Meachams Dried Indian Pudding

2 cups Indian meal

2 " Flour - 1 egg - $\frac{1}{2}$ cup

Waters. 1 tea spoon Soda - 2 Cream-

Tartar. sifted in the flour. Wet with milk
until about as thick as cake - Steam

3 hours, never lift the cover while
cooking

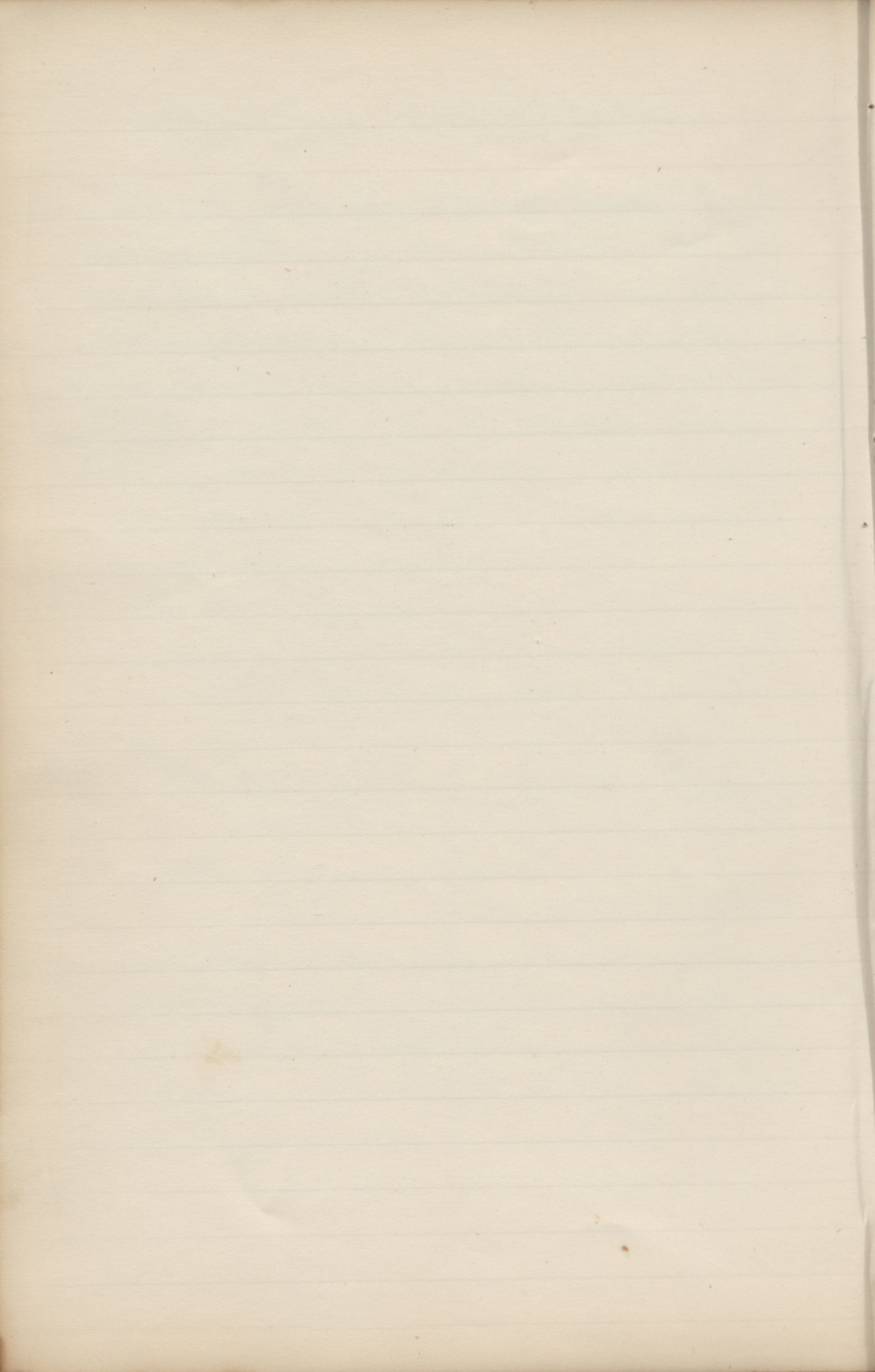
Baked Indian Pudding.

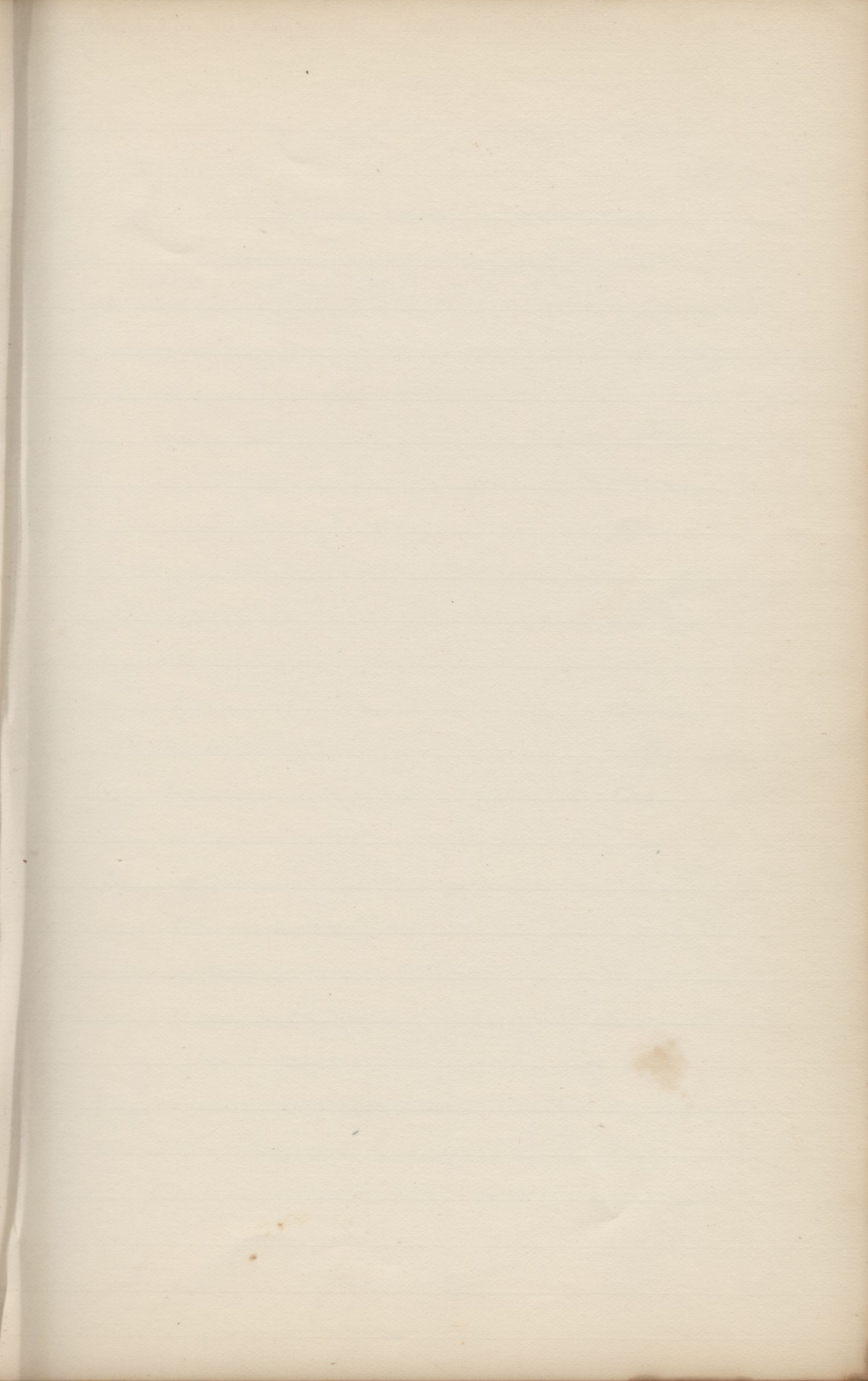
1 quart milk - 4 eggs - 5 large
spoons Indian meal - Nutmeg and
Sugar to taste - Boil milk and
scald the meal, and let it cool
before adding eggs. Bake 3/4 of
an hour

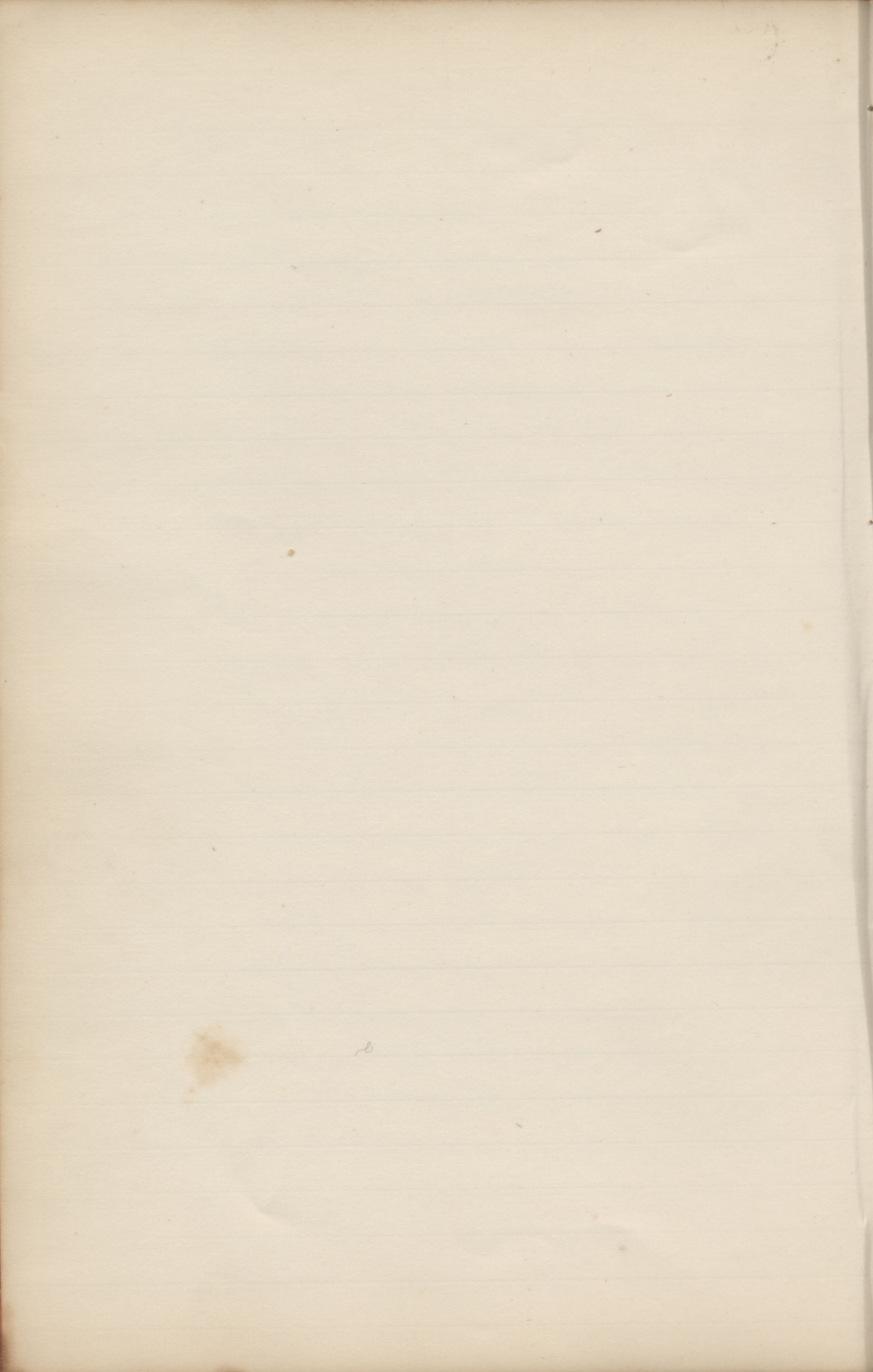
[Faint, illegible handwriting, possibly bleed-through from the reverse side of the page.]

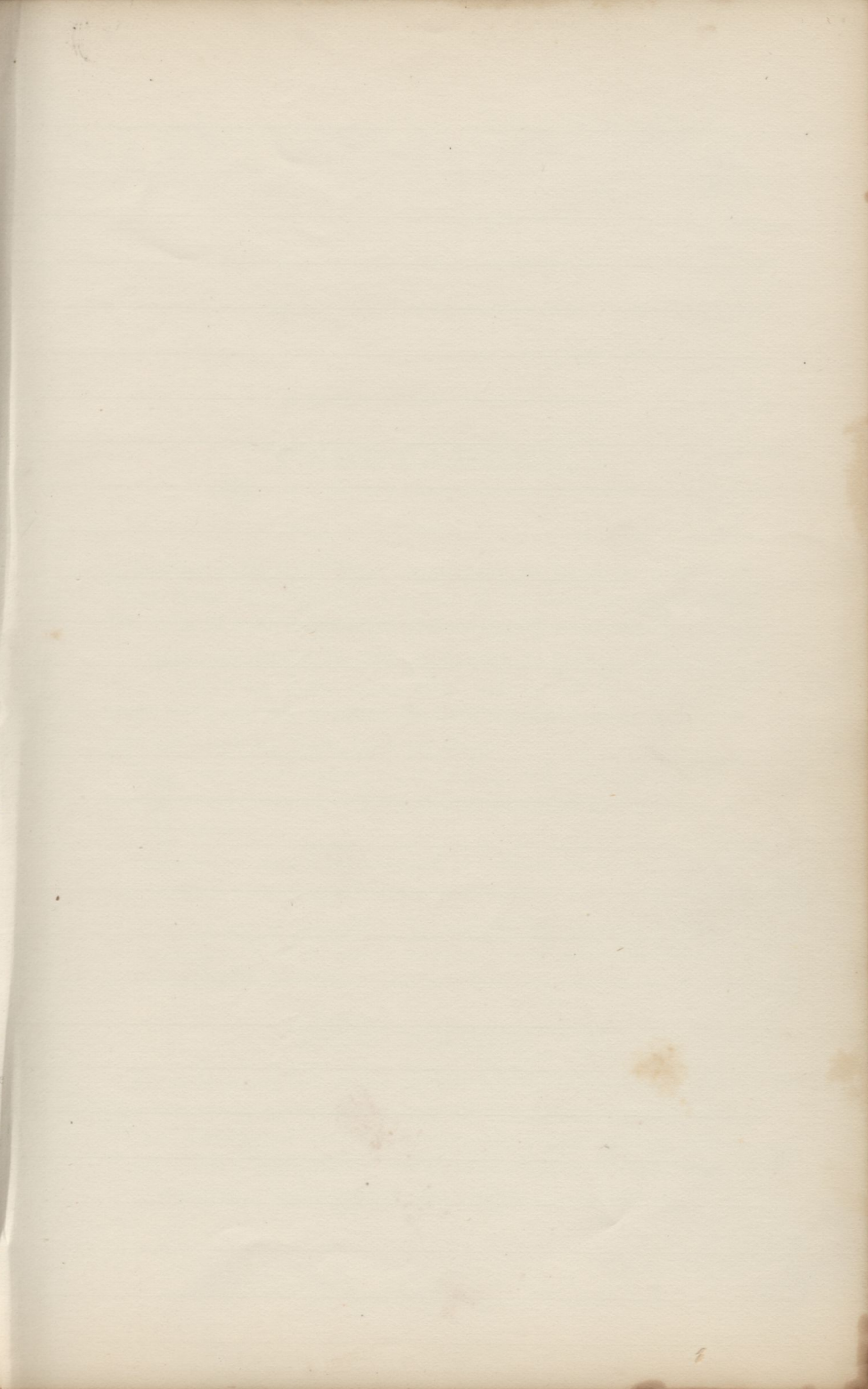
[Faint, illegible heading or title.]

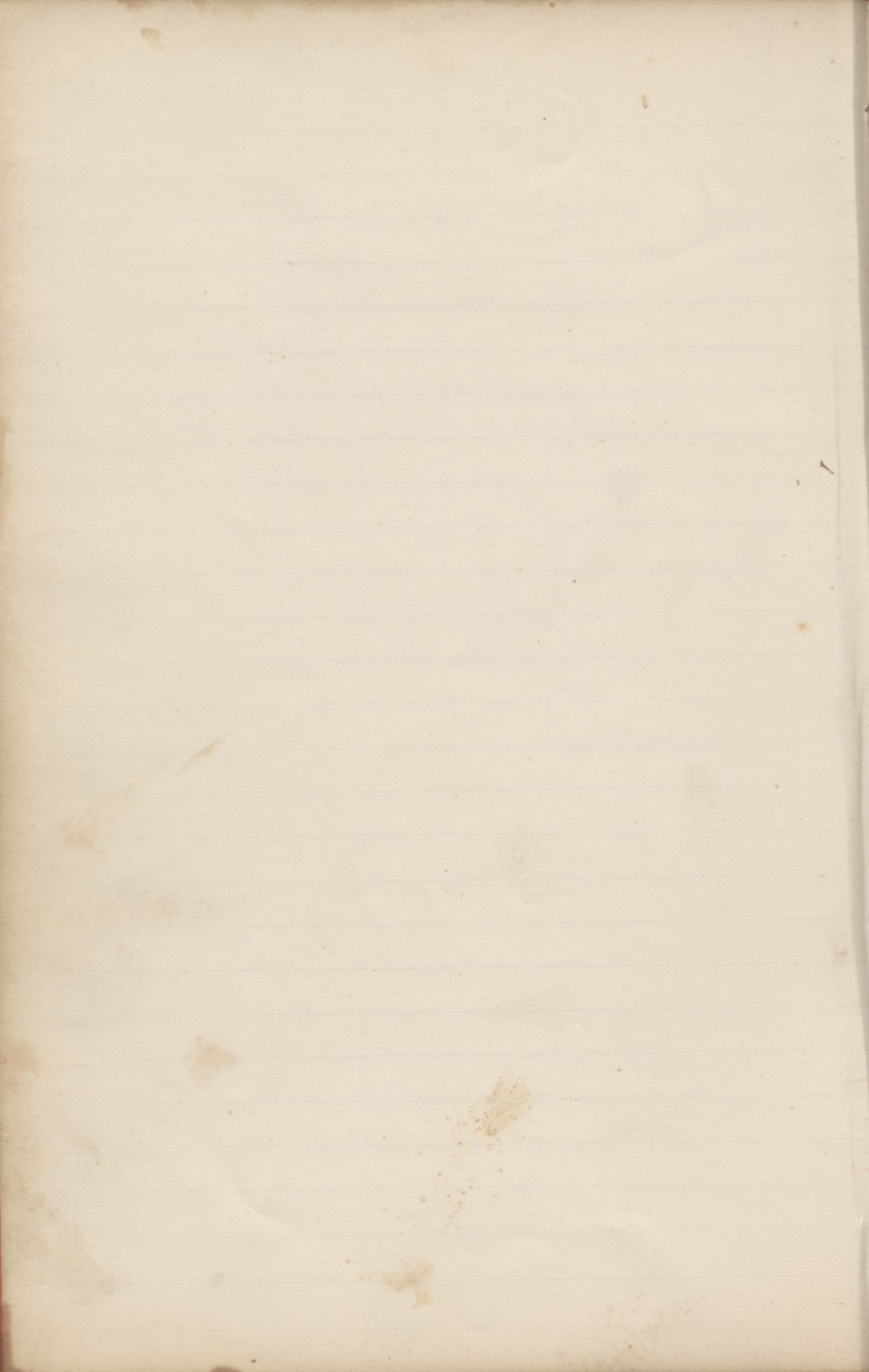
[Faint, illegible handwriting, possibly bleed-through from the reverse side of the page.]











VEGETABLES.

endeavor to have your vegetables as fresh as possible. Wash them thoroughly. Cut out all the decayed parts and put them in cold water until you are ready to use them.

Vegetables should be put on to cook in boiling water and salt. Never let them stand after cooking, and the fire put down instantly into a cold water, never put in boiling water, if you have to keep them back for dinner.

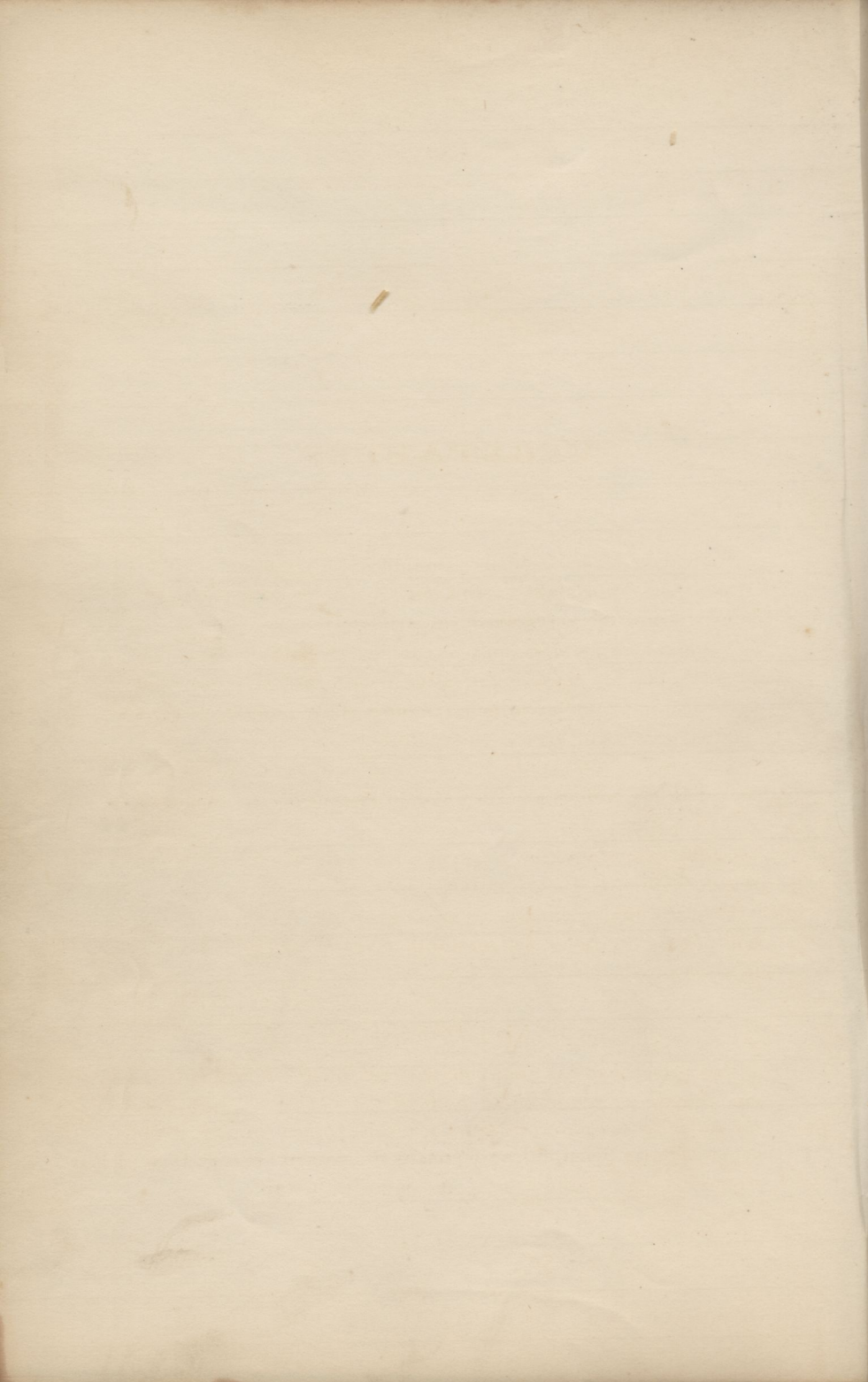
Yams, beans and asparagus if longed will cook in rapidly hot or boiling water. They should be cooked in a good quantity of salt water.

Tomatoes should be wrapped in a cloth when boiled and served with cold drawn butter.

Broccoli water is thought to be unwholesome therefore it is not to be cooked in soup, but in another vessel with a little fat which makes it palatable.

BAKED TOMATOES.

Put a deep earthen tureen or will do on the bottom with a layer of butter, round the hole in the center of each end with bread crumbs, salt, pepper and a little oil. Put a teaspoonful of vinegar in the pan to prevent them from becoming black. Bake upon the fire till done.



VEGETABLES.

Endeavor to have your vegetables as fresh as possible. Wash them thoroughly. Cut out all the decayed parts, and lay them in cold water until you are ready to use them.

Vegetables should be put on to cook in boiling water and salt. Never let them stand after coming off the fire; put them instantly into a cullender, over a pot of boiling water, if you have to keep them back for dinner.

Peas, beans and asparagus, if young, will cook in twenty-five or thirty minutes. They should be boiled in a good deal of salt water.

Cauliflower should be wrapped in a cloth, when boiled, and served with rich drawn butter.

Potato water is thought to be unhealthy; therefore do not boil potatoes in soup, but in another vessel, and add them to it when nearly cooked.

BAKED TOMATOES.

Fill a deep pan (as many as will set on the bottom) with ripe tomatoes; round out a hole in the center of each and fill up with bread crumbs, butter, salt, pepper and a little sugar. Put a teacupful of water in the pan to prevent them from burning. Bake brown, and send to the table hot.

BROILED TOMATOES.

Take smooth, flat tomatoes; wipe and set them on a grid-iron; with the stem side down; over live coals. When this is brown, turn them and let cook until quite hot through; place them on a hot dish. To be dressed, when eaten, with butter, pepper and salt.

SCALLOPED TOMATOES.

Put alternate layers of sliced tomatoes and bread crumbs into a bread pan. Season with sliced onion, butter, pepper and salt; and bake for one hour.

FRIED TOMATOES.

Slice tomatoes quite thick; pepper and salt them; roll in flour; and fry in equal parts of butter and lard. Put them in a dish to be served; keeping very hot. A little flour and butter mixed; stir into the skillet with a cup of milk; boil until well thickened; pour over the tomatoes.

SLICED TOMATOES.

Scald ripe tomatoes; let them stand in cold water fifteen minutes; then take off the skin and slice in a dish garnished with sweet peppers.

TOMATO SALAD.

Slice tomatoes and serve with mayonnaise salad dressing.

STEWED CORN.

Kate P. Brown.

Cut the corn from the cobs; boil the cobs ten or fifteen minutes; then take them out and put the corn into the same water. When it is tender, put in some milk; season with butter, pepper and salt. Just before serving stir in beaten eggs; allowing three eggs to a dozen ears of corn; one pint of milk to a quart of corn.

SUCCOTASH.

Kate P. Brown.

Put Lima beans on to boil, soon after breakfast; let them get well done. Have the corn boiling in a separate pot. When done, cut the corn off the cobs and have twice as much corn as beans; put the corn with the beans and let them boil. Just before serving, put in a little butter, pepper and salt.

GREEN CORN PUDDING.

Mrs. James Stockstill.

Four ears of green corn cut down fine; two eggs; one pint of milk; butter size of an egg; three tablespoonsful of flour; salt and pepper; beat well together; bake one hour; to be served as a vegetable.

CORN OYSTERS.

To one quart of grated corn add three eggs, and three or four grated crackers; beat well, and season with salt and pepper; fry in butter or lard. If the corn is young and juicy, more crackers may be needed; drop in the pan with a spoon.

CORN FRITTERS.

Mrs. P. P. Lowe.

One dozen ears of corn when it first comes, or a half dozen ears after it is grown. Cut the grains down the middle of each row, and cut carefully off the cob. If the grains are large, chop them a little with the chopping knife after they are cut off. Add to the corn and mix well the yolks of two eggs; one half cup of sweet milk; a lump of butter the size of a walnut; a pinch of salt, pepper, and a small cup of flour; lastly, beat to a stiff froth the whites of the eggs. Fry a nice brown on both sides, in a skillet with fresh lard, and serve hot.

BOILED ONIONS.

Boil in four waters and drain off; pick to pieces with a fork.

as they cook. Mix a little flour and butter together, and put in two tablespoonsful of warm milk; boil and pour over the onions; season well.

BOILED TURNIPS.

Mrs. McM.

Boil turnips in a good deal of salt water; when soft, drain off the water and put them in a skillet with cream and butter, and let them simmer.

GREEN PEAS.

Kate P. Brown.

Put the hulls in a pot; cover them with water and boil thoroughly; then strain and put the peas in the same water and let boil until tender. When ready to serve put in some butter and pepper, a pinch of salt, and the least bit of sugar.

FRICASSEED PEAS.

Mrs. Eliza Pierce.

Put the peas in a pot; boil till soft; season with salt, pepper and a cup of milk; a small cup of butter; a tablespoonful of flour in the milk. When ready to serve, add the yolks of two eggs in a cup of milk or cream.

STRING BEANS.

Get them young and crispy; break off both ends and string them; break in halves, and boil in water with a little salt until tender; drain free from water and season with pepper; add butter and a spoonful of cream or milk, and boil a few minutes.

COOKING BEANS.

From Moore's Rural New Yorker.

If, my dear Rural, you ever should wish
For breakfast or dinner a tempting dish
Of the beans so famous in Boston town,
You must read the rules I here lay down;
When the sun has set in golden light,
And around you fall the shades of night,

A large, deep dish you first prepare ;
A quart of beans select with care ;
And pick them over, until you find
Not a speck or a moat is left behind.
A lot of cold water on them pour
'Till every bean is covered o'er,
And they seem to your poetic eye
Like pearls in the depth of the sea to lie ;
Here, if you please you may let them stay
'Till just after breakfast the very next day,
When a parboiling process must be gone through
(I mean for the beans, and not for you ;)
Then, if in the pantry, there still should be
That bean pot, so famous in history,
With all due deference, bring it out,
And, if there's a skimmer lying about,
Skim half of the beans from the boiling pan
Into the bean pot as fast as you can ;
Then turn to Biddy and calmly tell her
To take a huge knife and go to the cellar ;
For you must have, like Shylock of old,
"A pound of flesh," ere your beans grow cold ;
But very unlike that ancient Jew,
Nothing but pork will do for you.
Then tell once more your maiden fair,
In the choice of the piece to take great care,
For a streak of fat and a streak of lean
Will give the right flavor to every bean !
This you must wash, and rinse, and score,
Put into the pot and round it pour
The rest, till the view presented seems
Like an island of pork in an ocean of beans ;
Pour on boiling hot water enough to cover
The tops of the beans completely over,
Shove into the oven and bake till done,
And the triumph of Yankee cookery's won !

BAKED BEANS.

Mrs. A. C. Coburn.

Three pints of beans and half a pound of salt pork; put beans to soak over night; next morning put them in a vessel with a gallon of soft water and half a teaspoonful of soda; let simmer slowly until thoroughly swelled, but not bursted; then lift them out with a perforated skimmer, into a pan with clear hot water. Set them on the ~~stove~~ where they will keep hot but not boil; then pour boiling water over the pork; scrape the rind and score it; lay it in a flat stone crock kept for that purpose; put the beans in all around it; add one tablespoonful of butter, and two of molasses; fill up with boiling water; bake four or five hours.

TO COOK ASPARAGUS.

Mrs. James Stockstill.

Cut off all the tough parts and lay the bunches in a pan; cover with boiling water and let them cook slowly half an hour. Ten minutes before they are done, add a little salt. Have ready two or three slices of toasted bread. Butter well, and put a tablespoonful or two of liquor over it; take the asparagus up carefully and lay it on the toast; mix a piece of butter thoroughly with a little flour; add pepper and salt, and stir into the liquor and pour over the asparagus.

NEW POTATOES.

Scrape and wash new potatoes; put in a sauce pan with hot water; when done pour off the water; set them on top of the stove a few minutes to steam; put in a lump of butter size of an egg; two tablepoonsful of cream; season with salt and pepper; boil a few minutes. Shake the pan to keep them from burning.

STEWED POTATOES.

Boil the potatoes and cut into thin slices; make a dressing by mixing one tablespoonful of melted butter with a little flour

and a cupful of cream; add the yolk of an egg and a little chopped parsley. Stir up with potatoes and serve immediately.

POTATO BALLS.

Mrs. R. P. Brown.

Mix mashed potatoes with the yolk of an egg; roll into balls, and flour them; or cover with egg and bread crumbs. Fry them in clean drippings or brown in a dutch oven.

POTATO PUFFS.

Mrs. W. A. Phelps.

Take two cupsful of mashed potatoes, and stir in two tablespoonsful of melted butter; beating to a white cream before adding any thing else. Then put with this two eggs whipped very light, and a teacupful of cream or milk; salting to taste. Beat all well; pour into a deep dish; and bake in a quick oven until brown.

POTATO FRITTERS.

One cupful of mashed potatoes; two eggs; one half pint of milk; one tablespoonful of flour, and lump of butter. Drop in boiling lard.

POTATO CROQUETTES.

Miss Hotchkiss.

Take six potatoes; peel, and cut in small pieces; cover with boiling water; when soft, strain off the water, and pass through a cullender; mix three eggs (one at a time) with the potatoes; add two tablespoonsful of bread crumbs and a little salt; place all over the fire, and stir constantly. When thoroughly mixed, take off the fire, and set to cool. Roll into balls, and fry in hot lard.

SARATOGA POTATOES.

Mrs. D. W. S.

Take four large potatoes (new ones are best); pare, and cut into thin slices on a slaw cutter; put them into salt water,

and let stand while breakfast is preparing. Then have ready a skillet of boiling lard. Take a handful of the potatoes, squeeze the water from them, and dry in a napkin; separate the slices and drop into the lard, being careful that the pieces do not adhere to each other. Stir with a fork till they are a light brown color. Take them out with a wire spoon, and drain well before putting into the dish. Do not put more than a handful into the lard at a time. Do not cover the dish when served.

CABBAGE A LA CAULIFLOWER.

Mrs. R. P. Brown.

Cut the cabbage fine, as for slaw; put it into a stew pan; cover with water, and keep closely covered; when tender, drain off the water; put in a small piece of butter with a little salt; one half a cup of cream, or one cup of milk. Leave on the stove a few minutes, before serving.

CREAM CABBAGE.

Mrs. Charles Spinning.

Beat together the yolks of two eggs; one half cup of sugar; one half cup of vinegar; a piece of butter the size of an egg; salt, and a little cayenne pepper. Put the mixture in a sauce pan, and stir until it boils; then stir in one cup of cream. Let it boil. Pour it over the cabbage while hot.

STEAMED RICE.

One large cup of rice; pick it over and wash thoroughly and drain; put it in a bucket and cover closely; set in boiling water; don't stir while cooking. Steam till soft. Season and eat while warm with cream.

BOILED RICE.

Mrs. W. R. S. Ayres.

Take one cup of rice; half a pint of water, and put on to boil; when the rice has absorbed the water, put in one pint of sweet milk, and let boil three-quarters of an hour; don't stir while cooking.

RICE CROQUETTES.

Take cold boiled rice; add three eggs, with sugar and lemon peel to your taste. Make into oval balls; rub with bread crumbs, and dip them in beaten egg. Fry in butter; when done, sprinkle sugar over them.

FRIED EGG PLANT.

Cut in slices and lay in salt and water for one or two hours; wipe dry and season with pepper and salt; dip the slices into yolk of egg and grated bread crumbs. Fry in butter till brown.

TO COOK EGG PLANTS.

Hattie B. Brown.

Slice, pare and parboil; mash, and season with butter, salt and pepper; one egg to a plant; about two tablespoonsful of flour; milk enough to make a batter. Drop a spoonful at a time into hot lard, and fry like fritters.

STUFFED EGG PLANT.

Mrs. S. Craighead.

Take a full grown egg plant; cut it in two, lengthwise; take all the inside out (leaving the skin about half an inch thick); chop it quite fine; mix with it about as much bread crumbs as you have of egg plant; salt and pepper to taste; one teaspoonful of sugar. Have ready a tablespoonful of butter in a skillet, and, when hot, put in the mixture, and let it cook about ten minutes, stirring it occasionally. Then return it to the shells; put in the oven and bake about one half hour. Serve in the shells.

OYSTER PLANT.

Mrs. Geo. L. Phillips.

Wash and scrape; cover with water and a little salt. When tender, pour off the water; chop then up immediately, or they will turn black; put into a kettle; add half a pint of cream; one teaspoonful of flour; a lump of butter. Pour over and let come to a boil.

FRIED OYSTER PLANT.

Parboil oyster plant; scrape off the outside; cut it in slices; dip it into beaten egg and fine bread crumbs; fry in hot lard.

FRIED OYSTER PLANT, NO. 2.

Scrape the roots, and boil in water, with a little salt, until tender; drain and mash them; put in a small lump of butter and one egg; season with pepper and salt; add flour enough to make them stick together. Make into cakes, and fry, in butter.

BOILED HUBBARD SQUASH.

Mrs. Evans.

Skin, and cut up in long slices; put in a pot, with points down; boil till tender; pour off water, and drain; mash, with butter and salt.

BAKED SQUASH.

Cut in squares, leaving on the rind, and bake in the oven like sweet potatoes.

SPINACH.

E. C. B.

After being carefully washed, stuff it into a sauce pan, without any water; sprinkle over a little salt, and cover closely; shake occasionally while cooking. When tender, drain it, and serve with drawn butter.

GREENS.

Boil beet tops, turnip tops, spinach, cabbage sprouts, poke sprouts, dandelion, and lamb's quarters, in salted water, until they are tender; drain in a cullender, pressing hard. Serve them, garnished with hard boiled eggs, cut in slices.

BROILED MUSHROOMS.

Cut off the stems and peel off the skins of the mushrooms; put them on the gridiron, hollow side up; put a little butter, pepper and salt, on each; cook over hot coals, a few minutes; do not turn. Serve hot, with a little more butter.

STEWED MUSHROOMS.

Prepare as above; put them in a stew pan, with a little water and salt; simmer slowly half an hour; add butter, a little flour, pepper, and two tablespoonsful of cream. Boil up once, and serve on toast.

MACARONI, AS A VEGETABLE.

Mrs. R. P. Brown.

Simmer one half pound of macaroni, in plenty of water, till tender, but not broken; strain off the water. Take the yolks of five, and the whites of two eggs; one half pint of cream; white meat and ham, chopped very fine; three spoonsful of grated cheese; season with salt and pepper; heat all together, stirring constantly. Mix with the macaroni; put in a buttered mould, and steam one hour. It is quite as good baked.

BAKED MACARONI.

Boil half a pound of macaroni, until quite soft; put it into a vegetable dish, with a little mustard, pepper and salt, a small piece of butter, and some grated cheese. Bake ten or fifteen minutes.

SALADS.

CHICKEN SALAD.

Miss L.

Eight eggs; one pint of vinegar; one-half pound of butter; three tablespoonsful of olive oil; sixteen teaspoonsful of made mustard; one teaspoonful, each, of red and black pepper. Beat the eggs very light; stir in a tablespoonful of salt; add one half pint of vinegar; one half pound of melted butter; set the jar in a pot of boiling water; stir well till cooked to a good thickness; take off the fire, and stir in the rest of the vinegar; then add the pepper, mustard, and oil. This quantity is sufficient for three chickens, or one turkey. After boiling the chickens, chop up, not too fine; take equal quantities of celery and chicken; put in cabbage, if you like it.

CHICKEN SALAD.

Mrs. G. L. Phillips.

For one chicken, use six eggs, and twice as much celery as chicken. Beat the eggs separately; one heaping teaspoonful of mustard, in yolks; one and a half cups of vinegar; one large spoonful of sugar; lump of butter the size of an egg; a little cayenne pepper. Cook the dressing same as custard. Save a little for the top.

MAYONNAISE SALAD DRESSING.

Mrs. E. F. Stoddard.

Into the yolk of one raw egg, stir all the olive oil it will hold; if dropped in very slowly, half a pint of oil can be used; season with cayenne pepper, salt and mustard.

CHICKEN SALAD.

Mrs. R. R. Dickey.

To one pint of chopped chicken take one pint of chopped celery; a heaping teaspoonful of mustard; one and a half teacupsful of vinegar; one tablespoonful of sugar, and one of melted butter; five eggs beaten separately; a pinch of cayenne pepper; salt to taste. Mix sugar, vinegar, mustard and eggs together and scald the dressing as you would float. One large chicken will fill a pint cup.

SALAD DRESSING.

Mrs. G. L. Phillips.

One teacupful of vinegar; put it on to boil; yolks of three eggs beaten with a desertspoonful of flour; six mustard-spoonsful of mixed mustard; a pinch of cayenne pepper; three tablespoonsful of white sugar; and three of salad oil; two teaspoonsful of salt. Beat all together and let cook until it thickens; stirring all the time.

SALAD DRESSING.

Mrs. J. H. Pierce.

Rub till smooth the yolks of five hard boiled eggs; add five tablespoonsful of rich, sour cream, thick enough to heap upon the spoon; season with salt, pepper, plenty of mustard, and but little vinegar. Serve upon lettuce alone; or add cold chicken, or any delicate meat or fish cut small.

MUSTARD CABBAGE.

Mrs. A. F. Payne.

Beat one egg with a tablespoonful of sugar; mix one tea-

spoonful of mustard in one half teacupful of vinegar; add this to the egg and sugar and boil until it is quite thick, stirring all the time; pour while hot over finely cut cabbage, previously salted.

LETTUCE SALAD.

Mrs. A. L. Stout.

Cut two bunches of lettuce; two tablespoonsful of mustard; two of catsup; one of horseradish. Mix with yolks of two eggs; and butter the size of an egg; a little vinegar; chop the whites of the eggs, and mix all together.

CELERY SALAD.

Mrs. J. R. Young.

One head of cabbage; three bunches of celery; chopped very fine. Take one teacupful of vinegar; a lump of butter the size of an egg; yolks of two eggs; one teaspoonful mustard; one of salt; a pinch of cayenne pepper; two teaspoonsful of sugar. Mix these well; put the mixture on the stove and heat until it thickens; stir it all the time; when cold, add two tablespoonsful of rich, sweet cream. Pour this over your salad; and if it does not make it moist enough, add a little cold vinegar.

POTATO SALAD.

Mrs. A. L. Stout.

Take two large potatoes; boil with the skins on; boil two onions. When all is cold, cut the potatoes about half an inch square; cut the onions very fine; mix with them a handful of parsley, cut into little pieces; also one large bunch of celery, chopped. Put all together; then add pepper and salt and wet with about half a teacupful of vinegar.

POTATO SALAD.

Mrs. Cady, Indianapolis.

Boil four potatoes; peel and slice; add half of a small onion, cut fine; two small bunches of celery, chopped fine;

also whites of two hard boiled eggs. The yolks mixed with mustard, oil, vinegar, pepper and salt to taste.

CELERY SLAW.

Miss Dryden.

One half head of cabbage; one bunch of celery; two hard boiled eggs, all chopped fine. Mix with it two teaspoonsful of sugar; two of mustard; one-half of pepper and salt. Moisten with vinegar.

COLE-SLAW.

Mrs. Dr. McDermont.

Put two large spoonsfuls of cream on to boil, with a wine-glass of vinegar; beat the yolks of three eggs, and stir in the cream; let it boil a moment, then set away to cool. Chop fine a small sized head of cabbage, and sprinkle it with salt, pepper and mustard. Add the egg mixture just before serving.

COLE-SLAW.

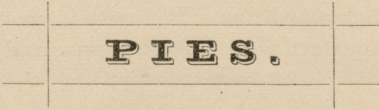
Mrs. Wm. Craighead.

Beat the yolks of two eggs, and half a pint of cream, or rich milk; two tablespoonsfuls of sugar; one of mustard; four of vinegar; one teaspoonful celery seed; two teaspoonsful salt; a little cayenne pepper; a piece of butter size of a walnut. Pour the mixture into a sauce pan; stir constantly, until it boils. Chop your cabbage fine, and pour the mixture over while hot. Let it stand until cold, before sending to the table.

DRESSING FOR HOT SLAW.

Mrs. D. W. Iddings.

Yolks of two eggs, well beaten; one teaspoonful of salt and pepper; one tablespoonful of sugar; three of melted butter; four of vinegar; two of water. Let come to a boil. Then put in the cabbage and boil.



PIES.

PASTRY.

Mrs. Eliza Pierce.

One and a quarter pounds of flour; one pound of shortening (two-thirds butter and one-third lard); wet sufficiently with cold water and mix with a knife; stirring as little as possible. This quantity will make five pies.

CELEBRATED PUFF PASTE.

Mrs. Jerome Buckingham.

One pound of flour; one pound butter and one egg. Mix the flour with a lump of butter the size of an egg, and the egg to a very stiff paste with cold water; knead well for ten or fifteen minutes; divide the butter into six equal parts; squeeze the buttermilk all out of the butter; roll the paste and spread on one part of the butter, dredging it with flour; repeat until all the butter is rolled in.

PASTRY.

Mrs. James Turpin.

One pound of flour; one half pound of lard; one quarter pound of butter. Rub lard and flour well together; add water sufficient to make a dough; and roll out into a thin sheet. Spread all the butter over it. Roll up the paste into close folds as you would a sheet of music; fold over once, and roll lightly. This quantity will make three pies.

PLAIN PIE CRUST.

Mrs. H. Strong.

Three cups of flour; one cup of shortening; rub lightly through the flour; wet with cold water; mould it as little as possible. This makes crust for two pies.

TO ICE PIES.

White of one egg to one pie; beat up and spread on top crust with a feather, after the pie is a little cool. Then spread sugar on with a knife dipped in hot water; repeat several times. Set in a cool oven to dry.

PLAIN PASTRY.

Mrs. James Stockstill.

To one quart of flour; one half teaspoonful of salt and two tablespoonsful of butter or lard. Rub lightly through the flour (it is better to use a spoon); then add only enough water to mcisten. Take out on the board and roll very thin without kneading it; spread with butter in bits; sprinkle with flour and fold evenly and square. If you desire, it can be rolled a second time. Before putting the top crust on the pie, wet with milk; it improves the appearance.

POTATO PASTE.

Boil and mash ten potatoes; add a teaspoonful of salt; a large spoonful of butter, and one half cup of milk or cream; then stiffen with flour until it can be rolled out. This is nice for pot-pie or apple dumplings.

BAKED APPLE DUMPLINGS.

Pare, quarter and core the apples; put one tablespoonful of baking powder in one quart of flour; one teacupful of butter. Mix with milk; make stiffer than for biscuits; roll and cut in strips, and put around the pieces of apple. Put in a pudding dish one quart of water; one teacupful of sugar; and a

small lump of butter; set it on top of the stove, and let it come to a boil; then put in the dumplings. Bake in a brisk oven.

BOILED APPLE DUMPLINGS.

Mrs. Isaac Van Ausdal.

Pour on one quart of flour, enough boiling water to make a stiff paste; one teaspoonful of salt in the flour. Roll the paste half an inch thick. Cover the apple, and tie up separately. Boil until tender.

STRAWBERRY SHORTCAKE.

Mrs. H. Wyatt.

Make a short pie crust; roll two thicknesses, and sprinkle flour between them. Bake together in a quick oven. Have the berries sprinkled with sugar. As soon as the cake is done, split open, and spread the berries over it, and replace the cover.

STRAWBERRY SHORTCAKE.

Mrs. W. R. S. Ayres.

In one quart of flour, mix one tablespoonful of baking powder, and one teacupful of butter; roll, and cut out with a bucket lid the size of a breakfast plate. Bake in a quick oven. Sugar the berries well, and mash them; spread between the cakes, and over the outside, after they are put together.

PEACH PIE.

Line your pans with paste; pare and cut the peaches; lay them in thickly, with pits upward; sprinkle sugar over them, and bake without upper crust. When fresh fruit can not be obtained, canned will answer.

CREAM PIE.

One quart of milk; two tablespoonsful of flour; three of sugar; two of butter; three eggs; vanilla, to taste; bake

with lower crust; beat whites to a froth, and put in a little sugar; spread on, and let it brown.

LEMON CREAM PIE.

Miss M. J. Dickson.

One teacupful powdered sugar; one tablespoonful butter; one egg; the juice and grated rind of one lemon; one teacupful of boiling water; one tablespoonful of corn starch, mixed in a little cold water; cream the butter and sugar together, and pour the hot mixture over them; when cool, add the lemon and beaten egg; take the inner rind of the lemon, and mince very small. Bake in an open shell.

LEMON PIE.

Mrs. A. DeGraff.

Grate the outside of three lemons, and squeeze the juice separately; take two cups of white sugar; one half cup of butter; six eggs, beaten separately; beat to a cream, the butter, sugar, and outsides of the lemons; add one cup of sweet milk, and the juice of the lemons. Put whites of the eggs in last. This will make three pies.

LEMON PIE.

Mrs. J. W. S.

Four ounces of butter; one pint of cream; nine eggs; juice and rind of two lemons; three-quarters of a pound of sugar.

IOWA LEMON PIE.

Mrs. J. Baldwin.

The juice and grated rinds of two lemons; two cups of water; two cups of sugar; one small teacup of butter; two eggs; two tablespoonsful of corn starch. Boil the water; wet the corn starch with a little cold water, and stir in; when it boils, pour it on the sugar and butter; when cool, add the eggs and lemon. Bake with two crusts.

LEMON PIE.

Mrs. A. A. Butterfield.

To the grated rind and juice of two lemons, add one cup and a half of sugar; two tablespoonsful of flour; lump of butter the size of an egg; four eggs, beaten separately; one pint of milk. Stir all together, and bake.

SCOTCH PIE.

Miss Hannah C. Strong.

Mince enough ripe apples to fill a deep dish; then make a stiff batter of one pint of sweet milk; two teaspoonsful of baking powder, and flour enough to make a batter; lastly a tablespoonful of melted butter. With a knife spread the batter over the apples and cook well. When done, turn into a plate, leaving apples uppermost; season with sugar and butter.

COCOANUT PIE.

Mrs. T. A. Phillips.

One large cup of grated cocoanut; one quart of milk; the yolks of five eggs; a lump of butter size of a hickory-nut; sweeten to the taste; beat the whites of the eggs, and bake over the top, after the pie is done.

COCOANUT CUSTARD.

Mrs. Armstrong.

One cocoanut; one quart of milk; three eggs; one nutmeg; a little cinnamon; a little wine, brandy and rose water; a piece of butter size of an egg. Sweeten to taste; make like a custard; stir the cocoanut in; bake in a crust.

CUSTARD PIE.

Take three tablespoonsful of butter; one egg beaten; grated lemon or nutmeg to your taste; three tablespoonsful of flour; a quart of sweet milk. Put in part of the milk and mix until smooth; then add the rest of the milk; bake it on a crust.

Beat the whites of two or three eggs with sugar, as for icing; with a little tartaric acid in it. When the pies are baked, spread the icing over them and put them back in the oven to brown; being careful not to have it too hot. The above will make three pies. Pies you intend for the second day, do not put on the icing until the morning before you use them.

A GOOD SUGGESTION.

A bowl containing two quarts of hot water set in the oven of the stove, prevents any article from being scorched; such as cakes, pies, &c.

PUMPKIN PIE.

To one pint of stewed pumpkin take one quart of milk; a pinch of salt; six eggs. Ginger and grated lemon or nutmeg are good spices for the pies.

HASTY PUMPKIN PIE.

One pint of grated pumpkin (raw); one quart of milk; six eggs; sugar and spice to taste. Boil the pumpkin in the milk until it swells; then let it get cold; add eggs and sugar with any spice you choose.

SQUASH PIE.

Mrs. Evans.

Four pounds of squash; one quart of milk; four eggs; a pinch of salt, nutmeg, and sugar to taste.

ORANGE PIE.

The juice and part of the rind of one orange; two table-spoonsful of corn starch; one teacupful of hot water with one quarter box of gelatine dissolved in it; mix and bake in one or two pies; to be eaten cold.

PINE APPLE PIE.

To one teacupful of grated pineapple, add one half teacupful of sugar. Bake with paste top and bottom thirty minutes.

POTATO PIE.

Mrs. Lucy Green.

Scald one quart of milk ; grate in four large potatoes, and four ounces of butter, while the milk is hot. When cold, add four eggs well beaten ; spice and sweeten to your taste ; bake with under crust.

SWEET POTATO PIE.

Mrs. J. Stockstill.

One pound of sweet potatoes, boiled and rubbed through a sieve ; one half pound of butter ; one half pound of sugar ; quart of milk ; seven eggs beaten separately. Warm the butter and milk and add other ingredients ; nutmeg and brandy to taste.

MOCK APPLE PIE.

One teaspoonful tartaric acid ; two cupsful pounded crackers ; two eggs ; one and a half cups of sugar ; five cupsful of water. Bake with two crusts.

APPLE CUSTARD PIE.

Grate the apples ; then make a custard of one pint of milk ; three eggs ; a pinch of salt ; small lump of butter, and a little grated cracker ; nutmeg, or cinnamon. This will make two pies.

APPLE JONATHAN.

Take a small piece of bread dough ; work in butter until quite short ; then line the sides of a pie dish ; fill with good cooking apples, and cover with a pretty thick paste. When baked, lift off the crust ; turn it bottom up on another dish ; then put sugar and a small lump of butter with the apples, mix and spread on the crust ; add spice if you like. To be eaten warm with cream.

MINCE MEAT.

Mrs. E. F. Stoddard.

Two pounds of beef, cooked and minced; one and one half pounds of beef suet; two pounds of currants; two pounds of raisins; one half pound of citron; two and one half pounds of apples, chopped fine; two pounds of sugar; juice of three lemons; one tablespoonful, each, of cloves, cinnamon, and nutmeg; cider to thin; use brandy, and sherry wine, to taste, when making up the pies.

MINCE MEAT.

Mrs. L. A. Tenney.

Seven pounds of lean beef (a neck is best); boil until very tender, without salt, in a little water, adding more if needed to prevent burning; save one half pint of the liquor. When the meat is cold, chop it fine; add to it six quarts of tart apples; two quarts of cider, or juice of spiced fruit; two quarts of brown sugar; one and one half pints New Orleans molasses; two cups of strong green tea; two pounds of chopped suet; the juice of the meat; one and one half desert-spoonsful of cloves; two of cinnamon; four nutmegs; a little mace; four desert-spoonsful of salt and three pounds of raisins. Boil slowly one hour and a half, stirring occasionally, to prevent burning. This will keep, in a covered stone jar, without fermenting. If too thick, when you make the pies, warm and thin with a little cider or fruit juice. A tablespoonful of wine or brandy, poured into the pie, with nutmeg grated over it, just before covering, is an improvement.

MINCE MEAT.

Mrs. J. J. Patterson.

Take two pounds of finely chopped beef, of the best quality; four pounds of raisins, after they are stoned; two of currants, picked and dried; two and one half pounds of beef suet; two pounds of apples, after they are chopped; two pounds of

sugar; one pint of wine, and one of brandy; nutmeg, cloves, mace, and cinnamon, and one large piece of citron, cut up fine.

APPLE MINCE PIE.

Miss B. Pease.

Twelve apples (part sweet), chopped fine; six eggs, well beaten; half a pint of cream; raisins, and spice.

MOCK MINCE PIE.

One cup of vinegar; two cups of water; one cup of sugar; one of molasses; one of chopped raisins; two of bread crumbs; one half cup of butter, and two eggs. Spice to suit taste. Bake with upper and lower crust.

PUDDINGS.

BOILING PUDDINGS.

In boiling puddings, have plenty of water in the pot boiling when the pudding goes in, and do not let it stop. Have a teakettle of boiling water at hand to add to as it evaporates. The pudding should be frequently turned. When it is done, dip it in a pan of cold water, to prevent its adhering to the cloth. In using pudding moulds, grease well with butter; tie lid on closely, and set in a pot with very little water, and add more as it is needed.

PICCOLOMINI PUDDING.

One pint of grated bread crumbs; one quart of sweet milk; the yolks of four eggs; one teacupful of sugar; lump of butter the size of an egg; rind of one lemon. Bake in a dish, and let cool; spread fruit over; add the beaten whites of the eggs; five tablespoonsful of sugar; juice of one lemon. Bake a few minutes.

BOILED BREAD PUDDING.

Three-fourths of a pound of bread crumbs; eight eggs, beaten to a froth; three or four spoonsful of sugar; one nutmeg, grated; and one quart of milk. Boil, and pour on the bread. Let it remain until one half of the milk is soaked up; then

stir in two tablespoonsful of flour; one teaspoonful of salt. Put in a mould, and boil one hour. To be eaten with rich sauce.

CLEVELAND BISCUIT PUDDING.

Grate stale bread, or light biscuit, till you have six heaping tablespoonsful of crumbs; sift them; beat six eggs very light; stir into a pint of cream or rich sweet milk, alternately with the crumbs, a little at a time. Beat the mixture very hard and light; then butter some large breakfast cups; fill with the batter, and set immediately into an oven, and bake half an hour. To be eaten with wine sauce.

CRACKER PUDDING.

Mix ten ounces of finely powdered crackers with a wine-glass of wine; a little salt; half a nutmeg; three or four tablespoonsful of sugar, and two of butter. Beat eight eggs to a froth; mix with three pints of milk. Pour over the crackers, and let stand till soft; then bake.

MINUTE PUDDING.

Mrs. E. E. B.

Eight tablespoonsful of flour; one pint of milk (cold); a small quantity of salaratus, dissolved in the milk; sift in flour to the consistency of thin starch; add four eggs, well beaten. Bake in a quick oven, and eat with cream sauce.

VIRGINIA PUDDING.

One teacupful of butter; one teacupful of sugar; one teacupful of molasses; two and one half cups of flour; four eggs; two teaspoonsful of soda; add spice to taste. Bake one hour. To be eaten with wine sauce.

CREAM PUDDING.

Miss Mary E. Mitchell.

One pint of flour; same of sweet milk; seven eggs; three tablespoonsful of white sugar, and one of melted butter; one

pint of sweet cream. Mix milk and flour together until smooth. Beat eggs and sugar together to a froth; then add to the batter; then the butter and a pinch of salt; lastly add the cream, and bake from three quarters to one hour. Serve hot with sauce. It is best baked in cups.

GELATINE PUDDING.

Two tablespoonsful of gelatine; pour over it one pint of boiling water, and sweeten to taste. Prepare this at night, and keep in a cool place. In the morning make a custard of one pint of milk and three eggs, using yolks only, and sugar. Beat the whites to a stiff froth; and just before serving, cut the jelly in small squares; pour over the whites of the eggs first, and then the custard. It is better to let the jelly form in the dish in which it is to be served.

SNOW PUDDING.

Miss Hattie Brown.

One quart of milk; three tablespoonsful of flour; four eggs; boil the milk, leaving out sufficient to moisten the flour; beat the eggs, leaving out the whites of three for the top; mix the moistened flour and eggs thoroughly together; add a little salt; pour the boiling milk over it (stirring gently at the same time); pour into pudding dish; bake about fifteen minutes; not too fast; then beat the three whites; add a teacupful powdered sugar; a little lemon or vanilla extract, and pour over the pudding as it comes from the oven. To be served warm.

TAPIOCA SNOW PUDDING.

Mrs. A. A. Butterfield.

Three tablespoonsful tapioca soaked four hours, or over night; a quart of milk; boil half an hour; one half teaspoonful of salt; one half teacupful sugar; and the beaten yolks of three eggs; flavor to taste. As soon as this thickens like custard, remove from the fire and stir in the whites, beaten

stiff; then pour into the dish for the table and set away to cool.

GELATINE SNOW PUDDING.

One quarter of a box of Cox's gelatine; one heaping cup of sugar; one large lemon; the whites of five eggs. Pour over the gelatine one-fourth of a pint of cold water; let it soak until it is soft; then pour over half a pint of boiling water; let it thoroughly dissolve and stand until cold but not stiff; when it begins to stiffen, add the whites of the eggs beaten to a stiff froth. Whip well together and turn into a mould and set on the ice; make a boiled custard, flavored with vanilla, and pour over it.

FULLER PUDDING.

Mrs. Dr. Craighead.

One cup of molasses; two-thirds cup of butter; one of water; one teaspoonful soda; two of cloves; one of salt; four even cups of flour; steam two or three hours; fruit if you like.

DORRIT PUDDING.

Mrs. T. A. Phillips.

Three cups of flour; one cup of milk; one cup of molasses; one of chopped suet; one of raisins; two teaspoonsful cinnamon; one of cloves; two teaspoonsful soda. Boil three hours.

PLUM PUDDING.

One pound of raisins; one of currants; one of suet; one quarter pound of citron; four eggs; one teaspoonful of cloves; two of cinnamon; one half of nutmeg, grated; wine glass of brandy; one teaspoonful of salt; one cup of sugar; one of milk; flour enough to make a thick batter. Butter a pudding mould, and boil four hours. Pour a little spirits over the pudding, and bring to the table burning.

ENGLISH PLUM PUDDING.

Mrs. Dr. Gundry.

Two and one half pounds of raisins ; two of currants ; two of fine moist sugar ; two of bread crumbs ; two of suet ; six ounces of candied lemon peel ; one of ground nutmeg ; one of cinnamon ; one half ounce of almonds ; one half pint of brandy ; rind of two lemons. Well butter and flour the pudding cloth. The water should be boiling when the pudding is put in. Boil eight or nine hours, or divide it and boil six hours.

BAKED INDIAN PUDDING.

Boil one pint of milk ; while boiling, stir in one large teacupful of Indian meal ; cool a little, and add three eggs, well beaten ; one pint of cold milk ; one tablespoonful of flour ; one half cup sugar ; one half cup molasses ; one teaspoonful of ginger ; one of cinnamon ; a little salt. Bake one hour and a half.

BOILED INDIAN PUDDING.

Mrs. Evans.

One pint of corn meal, scalded ; two thirds of a cup of molasses ; a little cinnamon, and salt ; two eggs, beaten together (if not eggs, one teaspoonful of soda) ; make a thick batter. Put in a mould, and boil several hours.

TAPIOCA PUDDING.

Miss Armstrong.

One cup tapioca, soaked several hours in water ; drain, and rub fine ; one quart of milk ; let come to a boil ; add a little salt ; then stir the yolks of six eggs, well beaten, with one and a half cupsful of sugar ; stir in the milk ; let it boil to the consistency of custard ; then add the tapioca, and let it boil ten minutes, stirring all the time ; it must not be too thick ; flavor with vanilla. When the pudding is cool, cover it with the whites of the eggs beaten, with a cupful of white

sugar; put in the oven, and bake to a light brown. This can be made the day before using.

BAKED TAPIOCA.

Mrs. Mary Gebhart.

Soak six tablespoonsful of tapioca over night, in about one quart of water. In the morning, stand it over the fire until it becomes like starch; then add the juice and rind of one lemon, and one cup of sugar. Pare apples; put them in the pudding dish, and pour the tapioca over them. Bake until the apples are soft. Serve with cream.

APPLE TAPIOCA PUDDING.

Mrs. Henry Stoddard.

Put a teacupful of tapioca in a quart of cold water; let it stand from three to five hours; put it into a stew pan, on a hot stove, and let it boil thoroughly for fifteen minutes, or until it looks perfectly clear; stir constantly, thinning it from time to time with boiling water, so that when done it will run from a spoon; then season well with salt, and add four tablespoonsful of white sugar. Half fill a glass dish in which the pudding is to be served, with coddled apples, sprinkling ground cinnamon over the top; then pour over it the tapioca while still hot. When cold, serve with cream.

TAPIOCA PUDDING.

Miss Drusic Harris.

One large cup of tapioca soaked over night; six large apples, peeled and cored; fill the apples with butter and sugar. After arranging them in a pan, pour tapioca over them, with an additional cup of water. Bake.

BOILED TAPIOCA.

Mrs. W. A. B.

One teacupful tapioca soaked over night in one pint of water; six large tart apples sliced thin. Put them in layers

in a milk boiler and boil two hours. Serve with cream, sugar and nutmeg.

RICE PUDDING.

Put one half cupful of rice into a dish; cover up with water and soak over night. In the morning drain off the water; add two quarts of milk; a pinch of salt; two tablespoonsful of sugar; one tablespoonful vanilla; a few lumps of butter. Stir this well and place in the oven. To be eaten cold.

LEMON RICE PUDDING.

Boil one teacupful of rice in one pint of water till dry; add one quart of new milk, and boil till thick; then add the yolks of three eggs well beaten; six tablespoonsful of sugar; the rind of one lemon; beat together, and put in a pudding dish; beat the whites to a stiff froth; then add six tablespoonsful of sugar; the juice of the lemon; spread it on the pudding, and put in the oven to brown.

RICE MERINGUES.

Miss B. Pease.

One teacupful of rice boiled soft; when cold, add one quart of milk; the yolks of three eggs; three tablespoonsful of sugar, and a little nutmeg. Pour in a dish and bake half an hour; when partly baked, stir a few large raisins through it. When cold, beat the whites of the eggs with two tablespoonsful of sugar; spread over the rice and bake a light brown.

FRUIT RICE PUDDING.

Put a teacupful of rice in a quart of milk, and boil slowly till soft; add a little salt; a teacupful of cream, and sugar enough to sweeten it. Have ready, in a deep dish, any kind of fruit, cherries blackberries, apricots, apples or peaches, cut up and well sweetened (uncooked). Spread the rice roughly over, and bake slowly two hours.

FARINA PUDDING.

Kate P. Brown.

To one quart of milk, three tablespoonsful of farina, and two eggs. Put the eggs, milk, and raisins on together, and let them scald; then add the farina, and let it cook twenty minutes; sweeten, and flavor to taste.

FLORENTINE PUDDING.

Mrs. J. W. Stoddard.

One quart of milk; five eggs; three tablespoonsful of corn starch; three tablespoonsful of white sugar. Boil the milk; dissolve the starch in a little milk, and stir into the boiling milk, with the yolks and sugar. Bake twenty minutes. Spread with the whites of the eggs.

CORN STARCH PUDDING.

Heat one quart of milk to boiling, then stir in slowly one cupful of corn starch; mix with this about six good apples, pared and sliced; add two tablespoonsful of sugar; one of butter, and a little spice. Pour the whole in a dish and bake forty minutes.

VALISE PUDDING.

Make a light biscuit dough; roll out, and spread on one quart of seeded cherries; fold over, and fasten the edges closely, to secure the syrup. Sew up in a pudding cloth, previously wrung out of hot water, and dredged with flour. Put in boiling water, and boil one hour and a half. Any other fresh fruit may be used in the same way. Serve with butter and sugar.

WAPSIE PUDDING.

Take one pint of sour cream, with a little soda, and flour enough, stirred in, to form a batter. Fill a pan with nice baking apples, not packed too closely; pour the batter over, and bake till brown. Eat with cream and sugar.

SPONGE PUDDING.

Six eggs; the weight of five in sugar; the weight of three in flour; one teaspoonful of baking powder. Steam in a pudding mould one and one half hours.

BATTER FRUIT PUDDING.

Butter thickly a pudding dish that will hold a pint and one half; fill it nearly full of good baking apples, cut up fine. Pour over them a batter made with four tablespoonsful of flour, three eggs, and one-half pint of milk. Tie a buttered and floured cloth over the dish (which ought to be quite full), and boil the pudding one and one quarter hours; turn it out into a hot dish, and strew sugar thickly over it.

HUCKLEBERRY PUDDING.

One pint of best Orleans molasses; a pinch of salt; one teaspoonful cloves; one of cinnamon and one of soda dissolved in a teacupful of sweet milk; flour enough to make it the consistency of pound cake; one quart of huckleberries; boil two and a half hours in a pudding mould. Eat with cream and sugar, or pudding sauce.

SEVEN-CENT PUDDING.

One pint of flour; one teacupful of sugar; one of sweet milk; one egg; butter size of an egg; one teacupful currants, and one half teaspoonful baking powder; spread over with melted butter; sprinkle with cinnamon. To be eaten warm with sauce.

DRIED FRUIT PUDDING.

Take half pound of suet chopped fine; four teacupsful of flour, and five eggs. Beat these very light; then add a quart of milk and one half teaspoonful of salt. Rub three teacupsful of raisins in flour, and stir in; scald the pudding bag and flour it; allow room for the pudding to swell. Boil three hours. Dried cherries or pared dried peaches can be used instead of raisins.

DRIED FRUIT PUDDING.

One pint of flour; one pint of milk; made into a batter; then add one pint of suet; one of cut peaches; one of raisins; one of currants or dried cherries. Tie up well in a floured cloth; put in boiling water and boil three hours.

EVE'S PUDDING.

Six large apples pared and chopped; six tablespoonsful of grated bread; six tablespoonsful of sugar; six of currants; six eggs; citron to taste; a wine-glass of wine; a tablespoonful of mixed nutmeg, cinnamon, and cloves; a quarter of a pound of butter, and three tablespoonsful of flour. Put in a pudding mould and boil three hours; use cold sauce.

MERANGUE PUDDING.

Miss Carrie Brown.

Bake a sponge cake in jelly-cake pans; spread with strawberry jam or other fruit; make the layers of the fruit as thick as the layers of cake; spread over the top and sides the whites of three eggs beaten to a froth; and mix with them at the moment of using three tablespoonsful of powdered sugar; place in the oven a moment or two to brown.

YOUNG AMERICA PUDDING.

Mrs. William Heisley.

One teacupful of sugar; three eggs; one tablespoonful of butter; three tablespoonsful of sweet milk; one tablespoonful of baking powder; flour enough to make it the consistency of sponge cake. Divide in three parts and bake quickly in jelly-cake pans; spread fruit or jelly between each layer; serve with warm sauce.

JELLY-CAKE PUDDING.

Mrs. E. F. Stoddard.

One cup of butter; two cups of sugar; three and a half cups of flour; four eggs; one cup of sour cream; one tea-

spoonful of soda; bake in two pans. For the jelly make a custard of one pint of milk; three eggs; two tablespoonsful of white sugar; one tablespoonful of flour; flavor with vanilla or fine brandy. After the milk boils, stir in the other ingredients and let it get very thick. Open the cake when hot and put half the custard into each. To be eaten cold with cream.

SAVOY PUDDING.

Stale sponge or other plain cake may be made into a nice pudding by crumbling it into a little more than a pint of milk, with two or three beaten eggs, and baking it. Sauce—Sugar and butter beaten together.

SPANISH CHARLOTTE.

Place crumbs of stale cake or rolled crackers on the bottom of a pudding dish, and put a layer of any kind of jelly or fruit over them. Continue them alternately until the dish is nearly full, making the crumbs form the top. Pour a custard over it and bake; serve with sauce.

TIPSY CHARLOTTE.

Miss Drusie Harris.

One large stale sponge cake; one pint of rich sweet cream; one cup of sherry wine; one fourth of a box of Cox's gelatine, soaked in a cup of cold water two hours; one teaspoonful of vanilla, or bitter almond; three eggs, the whites and yolks beaten together very light; one pint of milk, and one cup of sugar. Heat the cream almost to boiling; put in the soaked gelatine, and one half cup of sugar, and stew until dissolved. Remove from the fire; flavor; and, when cool, beat to a standing froth. Cut off the top of the cake in one piece, and remove the middle, leaving the sides and bottom three-quarters of an inch thick. Over the inside, pour the wine in spoonful, that all may be evenly moistened; fill with the whipped cream; replace the top, which should also be moistened with the wine, and set in a

cold place. Serve with it, or pour around it, a custard made of the eggs, milk, and the other half cup of sugar.

LEMON PUDDING.

Mrs. J. R. Young.

One half of a pound of flour; one half of a pound of suet, cut very fine; one half of a pound of sugar; the rind of two lemons, and the yolks of two eggs. Boil it four hours in a mold. Serve without sauce.

ORANGE PUDDING.

Grate the rind, and squeeze the juice of two large oranges; stir to a cream, one half pound of butter with one half pound of powdered sugar; add a wine glass of mixed rum and brandy; beat very lightly, six eggs; stir them gradually into the mixture. Put into a buttered dish with broad edge, around which lay a border of puff paste. Bake half an hour; and, when cold, grate sugar over it.

COCOANUT PUDDING.

Mrs. Munger.

Nearly two quarts of milk; six eggs; one cocoanut, grated; sugar to taste; one teacupful of butter; add nutmeg, after it is placed in the oven. Stir once or twice as soon as it commences to form.

RICH COCOANUT PUDDING.

Mrs. J. W. Stoddard.

One quarter of a pound of butter; the yolks of five eggs; one quarter of a pound of sugar; beat the butter and sugar together; add a little of the cocoanut at a time, and one half teacupful of cream. Don't bake too long, or it will destroy the flavor. After it is baked, beat the whites of the eggs, with four or five tablespoonsful of sugar; spread over the pudding, and bake a light brown.

GERMAN CHOCOLATE PUDDING.

Mrs. S. B. Smith.

Two ounces of grated chocolate; two ounces, or four table-spoonsful, of flour; the yolks of four eggs; one pint of milk; two ounces of butter. Put the butter over the fire to melt; when hot add the other ingredients, and stir till it thickens; when cool add the yolks of four more eggs; beat the whites of the eight eggs, and add them. Butter a pan, and, after putting in the pudding, sift sugar over the top, and bake one half of an hour. It rises like a batter pudding, and must be sent to the table hot as soon as it is taken from the oven. Put more sugar in the milk, and use more chocolate, if desired.

CHOCOLATE PUDDING.

Mrs. James Stockstill.

Not quite one quarter of a pound of Baker's chocolate, scraped and dissolved slowly in one quart of milk; sweeten to taste, and flavor with vanilla. Beat the yolks of three eggs, with one half tablespoonful of corn starch. When the chocolate boils, stir in and boil up once; pour in a dish (to be brought to the table). Beat the whites and spread on the top with cracked almonds and coarse sugar sprinkled over; brown slightly.

CHOCOLATE PUDDING.

H. Maillard.

Scrape very fine two ounces of Maillard's single, double or tripple vanilla chocolate and add it to half a teaspoonful of powdered cinnamon. Put it into a pan; pouring over it one quart of new milk; stirring it until it boils; and adding by degrees four ounces of sugar; milling the chocolate until it is smooth and light; then pour it out to cool. Beat eight eggs to a froth; mix them with the chocolate; pour into a buttered dish and bake three quarters of an hour. Serve cold with sifted sugar over it.

LEMON SAUCE.

Mrs. J. J. P.

One large coffee cup of white sugar; half the rind of one lemon; one teaspoonful of juice; a lump of butter the size of an egg; one half pint of water; add a teaspoonful of corn starch mixed with a little water; let all simmer, but not boil.

ORANGE CHEESE CAKE.

Mrs. Crane.

One-third of a pound of butter; one third of a pound of sugar; three eggs; wine glass of milk or cream; the rind of an orange grated; one half of a nutmeg grated; one tablespoonful of brandy; two of rose water; two ounces of sponge cake. Pour the cream or milk over the cake to moisten it; then stir this with sugar and butter; beat your eggs; mash the cake very fine and mix all together with the brandy and spice. Lemons can be used in the same way; only add the juice of half a lemon. Serve with sauce.

CREAM SAUCE.

One cup of milk; one of sugar; three tablespoonsful of corn starch; boil it a few minutes; then add one tablespoonful of butter and two of brandy.

PUDDING SAUCE.

One cup of sugar; a little less than one half cup of butter; work together until smooth; add a wine glass of wine; flavor with nutmeg, and stir in boiling milk until the whole is of the consistency of thick cream. Send to the table, and stir well when served. Don't put the wine in until perfectly cold.

PUDDING SAUCE.

One fourth of a cup of butter; one cup of sugar; yolk of one egg; one half glass of wine; one half teaspoonful of flour; beat well together; then pour on a teacupful of boiling water. Let it simmer.

FOAM SAUCE.

One cup of sugar; two eggs; three tablespoonsful of cold water; set over a teakettle of boiling water; stir all the time, till well cooked. Then put a piece of butter size of an egg in a bowl, and pour the mixture over it. Flavor to taste.

SNOW SAUCE.

One cup of sugar; one half cup of butter; yolk of one egg; one glass of wine or brandy. Heat the wine before mixing, and, when ready to send to the table, beat the white of the egg very light, and put on top of the sauce.

SAUCE FOR MINUTE PUDDING.

Four heaping tablespoonsful of sugar; one of flour; two of butter. Beat all together until like cream. Just before using, stir in boiling water to make it the consistency of starch. Flavor with vanilla, the last thing.

HARD SAUCE.

Mrs. C. Wight.

Stir to a cream one cup of butter and three cups of sugar; add one half cup of wine; one teaspoonful of lemon essence; cinnamon and nutmeg to suit the taste. Beat till light and creamy; smooth into shape, and put upon the ice until the pudding is served.

WHITE SAUCE.

Make a rich syrup of white sugar; boil it; and put in ground cinnamon and nutmeg while boiling. Serve hot.

SAUCE FOR MERANGUE PUDDING.

One half pint of water; one quarter pound of white sugar; one quarter pound of butter rubbed into a tablespoonful of flour; boil a short time; adding a sliced lemon just before taking from fire.

PUDDING SAUCE.

Mrs. Henry Stoddard.

One pint of wine; the yolks of six eggs, and the whites of three; a sufficient quantity of lemon; ground cinnamon and sugar to taste. Heat the whole over the fire, but don't let it boil. Serve hot.

VINEGAR SAUCE FOR PUDDINGS.

One cup of brown sugar; one of water; pinch of salt; one spoonful of butter; a few drops of essence of lemon; one spoonful of vinegar. Beat butter, sugar, lemon, vinegar, and flour well together; pour the water boiling on them, and let it scald up.

Fruit Cake

2 cups butter - 4 cups Sugar
6 do flour (or 8) $1\frac{1}{2}$ cups Fruit
milk - 12. Eggs - 1 tea-spoon Soda
2 do cream tartar - 4 do cloves -
4 do cinnamon - 2 do allspice -
2 do nutmeg - 1 lb. citron - 3 lbs
Raisins - 2 lb Currants - Brandy

Mrs Custers Lemon Cake

1 cup butter - 2 do Sugar - 3 do flour
less 1 table-spoonful - $\frac{1}{2}$ cup sweet milk -
 $\frac{1}{2}$ tea-spoonful soda - 1 tea-spoonful
Cream tartar - Lemon to taste -
Whites of 8 eggs beaten to a stiff froth
The cup of butter to be full and
solid and with the Sugar worked to
a cream. Then put in the milk -
then the flour, and whites beat -
Gold Cake to be made same
way using the yolks

Silver Cake (Vanemmer)

2 cups Sugar - $\frac{1}{2}$ do butter -
2 $\frac{1}{2}$ do sifted flour - $\frac{3}{4}$ do sweet milk -
Whites of 8 eggs - Stir butter and
Sugar to a cream - then add the
Whites well beaten to a froth, add
the flour, then the milk - Stir
the whole several moments.

Gold Cake. (Vanemmer)

Take the yolks of the eggs and beat
to a stiff froth - $1\frac{1}{2}$ cups Sugar -
 $\frac{3}{4}$ cup butter beat to a cream -
2 do sifted flour - $\frac{1}{2}$ cup sweet
milk - a little Soda or Baking Powder

French Cake. (Vanemmer)

2 cups White Sugar
3 do flour - $\frac{1}{2}$ cup butter
1 Small cup sweet milk - 4 eggs
1 tea-spoon Soda - do cream tartar -
little spice to taste.

Custard Cake

1 cup butter stirred with 2 cups sugar to a cream - 1 cup sweet milk - 5 eggs beaten separate or the whites of two - 1 tea-spoon soda 2. do cream tartar dissolved - 4 cups flour or enough to make it stiff enough, flavor to suit the taste.

To be baked in jelly cake pans -

The custard, to put it together with, is nuts or coconut chopped fine and one pint sweet milk - 2 eggs stirred up with 3 spoonfuls corn starch guess at the sugar and flavor to suit taste.

Let the milk come to a boiling heat and stir in the balance until thick like custard.

Roll Jelly Cake (Vancouver)

2 spoonfuls corn milk - 2 do sweet milk - 1 cup sugar - 1 cup flour - essence - 3 eggs beaten separate

Pork Cake. (Miss White's Recipe)

1 lb pork chopped fine - 1 do raisins
 $\frac{1}{4}$ " Citron - $\frac{1}{2}$ ~~pt~~ pint molasses -
 $\frac{1}{2}$ pt brown sugar - $\frac{1}{2}$ pt boiling
water poured on the pork - 1 teaspoon
each of soda - allspice - cloves -
cinnamon & nutmeg - 1 quart
flour more or less - according to the
judgement -

Kentucky Pound Cake (Frank)

3 cups sugar - 2 do butter - 4
cups sifted flour, heaping, $\frac{2}{3}$ cup
sour milk - $\frac{1}{2}$ tea spoon soda -
9 eggs - Mix sugar and butter to
a cream - then stir 3 eggs and one
teacup flour all at once - (not beat the
eggs) adding milk last -

Stir eggs & flour well before adding
the rest 3 eggs & flour.

Corn starch cake

Whites of 6 eggs - 2 cups sugar -
1 do butter - 1 Sweet milk - 2 do
flour - 1 do Corn starch, 1 tea spoon
Cream tartar $\frac{1}{2}$ do Soda -

First whip the butter to a cream.
then add sugar & whip again -
then add milk with soda dissolved -
Mix flour and cream tartar and sift.

Then add alternat flour & egg until
you have a cake - after which
you can boil or bake to your taste.

Cocoanut or Custard cake (Ettingsold)

1 cup butter. Stirred with 2 do sugar -
1 tea spoon Soda - & 2 Cream tartar
dissolved in 1 cup Sweet milk -
5 eggs beaten separate or the whites of
ten -

see 2nd page back for balance of
the prescription.

Fruit Cake. (Vancomen)

1 lb Sugar - 1 ds flour - 1
ds butter - 2 ds seeded Raisins -
2 ds Currants - 1 lb Citron - 10 or 12
eggs - 1 tea spoon Soda - $\frac{1}{2}$ cup
Molasses - Mace, nutmegs - cloves
Cinnamon - lemon 1 cup good brandy
and some rose water.

Coffee Cake

3 cups brown sugar 1. ds butter -
5 eggs - 1 ds strong coffee (liquid) 1
tea spoonful Soda - 4 cups flour
with 2. tea spoon cream tartar in it -
2 tea spoon cloves - ds cinnamon - 2 ds
nutmeg -

Loaf Cake

3 lbs flour - 1 pt sweet milk -
 $\frac{1}{2}$ lb lard - $\frac{3}{4}$ lb butter - 1 $\frac{1}{2}$
lb Sugar - 5 eggs beat separately
1 $\frac{1}{2}$ lb Raisins - 1 $\frac{1}{2}$ tea spoon Soda
 $\frac{1}{2}$ pint brandy - flavor to taste.

Lemon Cake

4 tumblers flour - $2\frac{1}{2}$ do sugar
 $\frac{2}{3}$ do butter - 1 do milk -
juice & rind of 2 Lemons - 3 eggs -
1 heaping tea-spoonful Saleratus

Sponge Cake (Sanguin)

2 cups sugar - Pour over it
a very little cold water - and let
it dissolve while beating the whites
of six eggs - then beat the yolks
with the sugar and slowly beat
in 3 cups of flour - stir in
the whites last. Stir as little as
possible after adding the whites -
Bake in one or two pans

Soda Cake

2 eggs - 2 cups flour - 1 cup sugar -
 $\frac{1}{2}$ do butter - $\frac{1}{2}$ tea spoon Soda - 1 do
Cream tartar - $\frac{1}{2}$ cup milk - flavor
with vanilla or peach

Sponge Cake (Mallory)

6 eggs - yolks beaten separate
& mixed with 1 pt sugar - $\frac{1}{2}$
pint cold water. 1 pint flour
the whites beaten stiff and added
last - Sprinkle sugar over top
before putting in the oven.

Sponge Cake (Fairfield)

1 cup sugar - Put with $\frac{1}{2}$
cup water, set it on fire and let
it boil, while beating 5 eggs. Then
sharply mix the hot sugar with the
eggs & add one cup flour -

Coconut Cake

1 lb sugar. $\frac{1}{2}$ lb butter $\frac{3}{4}$ pt flour - 6 eggs -
1 grated coconut. Put butter & sugar to cream
and yolks well beaten, then the whites beaten
to a stiff froth - then flour - and last the
coconut

Sponge Cake (Fairfield)

Take 2 cups sugar - pour over it a very little cold water & let stand while beating 6 eggs - beat the yolks first & put them with the sugar - Beat the whites to a stiff froth, then stir into the sugar and yolks slowly 3 cups of flour - stir it well then add the whites last & stir as little as possible -

Put it in one or two pans and bake slowly until done -

White Cake (Mrs. Dr. Wright)

Whites of 10 eggs - 1 cup sweet milk - 1 butter - 2. sugar. 4 flour - 2 tea spoonful baking powder - stir butter and sugar to a cream - sift the baking powder in the flour - and add it to the cream alternately with the milk - add the Whites last, after being beaten to a stiff froth

Lemon Pie

1/2 Teacup water. 1 Lemon
5 eggs - 1 large spoon melted
butter. 1 1/2 cup brown sugar. Squeeze
the juice and grate the rind of the
lemon, stir together the yolks. Sugar
butter, juice and rind. Cover a
plate with pastry, pour in the
mixture and bake until the pastry
is done - beat the whites to a stiff
foam, add 4 spoonful white sugar
put it on top of pie and place it in the
oven until it is a delicate brown -

Cocoanut Pie

1 good sized Cocoanut peeled and
grated - 1 quart milk, sweetened
like custard. butter the size of a
Walnut in each pie, 4 eggs to the quart.

Muffins

Melt half teacup of butter in pint
& 1/2 of milk - add little salt, gill of
yeast 4 eggs stir in flour to make a
batter, rather stiffer than for griddle
cakes - Keep moderately warm, and it will
raise enough in 8 or 9 hours

Eastm. Brown Bread

- 1 heaping quart of rye flour
1 " " Indian Meal
1 " " Graham Flour
Scanty quart milk
do Warm Water
1 Coffee cup Molasses
1 Penny worth or 1 Coffee cup home
made yeast - Tea spoonful
Saturatus - Desert spoon salt -
Grease an Iron Kettle - put in the
mixture and place immediately
in a slow oven & bake six hours.
or - see 2nd page for recipe

Cream Cake

- 1 tea cup cream - 2 do sugar - 3 well beaten
eggs - tea spoon soda. dissolved in Wine glass
milk - butter size $\frac{1}{2}$ an egg - flour to make
thick as pound cake - add raisins and spice
to taste & wine & brandy if you like

Mountain Cake

- 1 cup sugar - 2 eggs - $\frac{1}{2}$ cup butter, do milk
or water. 2 cups flour. tea spoonful of tartar
 $\frac{1}{2}$ spoonful soda - nutmeg

Sweet Potato Cake

$\frac{1}{2}$ lb grated raw sweet potato. 8 eggs
 $\frac{1}{2}$ lb ~~to~~ white sugar - handful sifted flour -
1 grated nutmeg - stir well and
bake thoroughly in a quick oven.

Rice Pie

5 pounds finely chopped meat
7 " good apples
3 " Sugar - 3 do Raisins
1 " Currant jelly - 4 oz butter
mace & cinnamon, one ounce

When this is prepared, make
a crust of $\frac{2}{3}$ the usual quantity of
lard and $\frac{1}{3}$ of fat salt pork
chopped fine, all to be rubbed in
the flour and wet with cold water
Bake in a slow oven one hour.

Coconut Biscuits (continued)

or - Put in a pan made on a fire and covered tight, set in a Kettle of hot water, the Kettle to be covered and kept boiling from early in the morning till 2 o'clock P.M. Then taken out and put in a pie pan and set in the oven to harden the crust.

Chicken Corn Pie

Prepare 2 chickens as for frying -
Then put them down and let them stew in
a great deal of rich highly seasoned
gravy - until they are just done. Then
have ready picked 24 ears of green
corn - take very sharp knife & shone them
down once or twice then scrape the heart
out with the rest already scraped down.
Take a Baking Pan (a deep one) Place a
layer of the corn on the bottom then a layer
of the chicken, with some of the gravy,
then a layer of corn and so on. until
you get the chicken all in - Then cover
with the corn and pour in all the gravy,
add a small lump of butter on the top
and set it to baking in not a very hot
oven. It does not take long to cook.
As soon as the corn is done it is ready for
the table. Either in the same dish or
turned into another, much gravy is
best.

Rolls

Warm 1 oz butter in $\frac{1}{2}$ pt milk - 1 spoonful
Baker's yeast - little salt - put 2 pts flour in a
pan & mix in the above, let it rise & brown -
Knead it well, make into seven rolls and
bake in a quick oven.

Rusk — (Worthy)

1 cup butter - 1 sugar - 1 yeast
2 eggs - 1 pt sweet milk - flour enough
to stir it stiff - beat the sugar and
eggs to gether until very light - then
add the butter and part of flour and
stir again until light. Boil the
milk and let it get nearly cold.
Then add the rest of flour & milk -
adding the yeast last of all - Make
up in evening & let it raise tel morning -
Then work it and let it raise again.
When light rub a little butter on your
hands, and work as little as possible into
musk. Put in a pan & when light
bake them.

Egg Omelette — (Worthy)

4 eggs - 4 table spoon Corn starch -
2 cups sweet milk - Salt & pepper -
Cook on top of stove & then set in the
oven to brown the top -

Sugar Bread

1/2 lb flour - 1/2 lb sugar - yolks of 3 eggs - 1/2 lb butter -
Sugar to taste

Ginger-Bread

1 cup brown sugar - 1 do butter -
1 do sour milk - 4 eggs - 2
teaspoons soda - 1 table spoon ginger -
flour to make soft as cake - Bake
in a moderate oven -

Rusk

1 cup sugar - do milk - do
yast - do flour - Mix over
night, in the morning add
half cup sugar & 1/2 cup butter -
cut together two eggs - reserving
the white of one beaten to a stiff
foam with a little sugar to
spread over the top of the rusk
when baked -

Jumbles

1 pound butter - do sugar - 2 do
flour - 3 eggs - 1/2 cup sour milk
tea-spoon soda - Roll in white
coffee sugar. This will make a
large batch

Custards, Creams, &c.

FLOAT.

Mrs. J. T. Wolf.

One quart of milk; let it come to a boil; the yolks of three eggs; one and a half tablespoonsful of corn starch; beat together with a little cold milk. When the milk boils, stir in the starch and eggs. When done, sweeten and flavor to taste. Beat the whites of the eggs; pour boiling water over them in a bowl; then lift off, on the custard.

APPLE FLOAT.

Mrs. G. W. Rogers.

One quart of apples slightly stewed and well mashed; whites of three eggs well beaten; four heaping tablespoonsful of sugar. Beat together for twenty minutes. To be eaten with cream soon after made.

APPLE CODDLE.

Miss Louie Phillips.

Pare and quarter tart apples and boil them gently with one lemon for every six apples, till a straw will pass through them. Make a syrup of half a pound of white sugar to each pound of apples; put the apples and lemons sliced into the syrup, and boil gently until the apples look clear; then take them up carefully so as not to break them, and add an ounce

Mrs. Phillips

or more of gelatine to the syrup and let it boil up; then lay a slice of lemon on each apple and strain the syrup and pour over them.

APPLE OMELET.

Mrs. C. Wight.

Eight large apples; four eggs; one cup of sugar; one tablespoonful of butter; nutmeg, or cinnamon, to taste. Stew the apples, and mash fine; add the butter and sugar. When cold, add the eggs well beaten. Bake until brown, and eat while warm.

OMELET SOUFFLEE.

Take two ounces of sugar; two ounces of butter, three ounces of flour, and one pint of milk. Mix all together well; set on a slow fire; keep stirring until it gets the thickness of soft butter; then take it from the fire, and add the beaten yolks of five eggs; then beat the whites of five eggs to a stiff froth; mix well the above. Add any flavoring you prefer. Pour into buttered pudding cups, and bake in a moderate oven.

BLANC MANGE.

Mix one tablespoonful of Sea Moss Farina with a little cold milk; then add one quart of milk, and half a teacupful of powdered white sugar. Heat slowly; let it boil fifteen minutes, stirring all the time. When taken off, flavor to taste. Pour into moulds, and serve with cream.

RICE BLANC MANGE.

One quart of new milk; six tablespoonsful of coarsely ground rice. Wash the rice very well, and drain the water off. Just as the milk begins to boil, add the rice, one tablespoonful at a time, stirring constantly; boil for twenty minutes, or until it becomes quite thick; sweeten to taste; add two tablespoonsful of water, and one teaspoonful of rose water.

GELATINE BLANC MANGE.

Mrs. C. G. G.

Two and a half sheets of gelatine dissolved in cold water, to one quart of milk. Sweeten and flavor to taste.

CORN STARCH BLANC MANGE.

Four tablespoonsful of corn starch dissolved in a little milk. Put one quart of milk on the stove, and, when boiling, stir the starch into it; add a lump of butter the size of a hickory-nut; flavor to taste.

PEACH BLANC MANGE.

Mrs. L. G. Evans.

Boil in one quart of sweet milk about ten fresh peach leaves, with four ounces of sugar and one teacupful of corn starch dissolved in a quarter of a pint of cold milk; stir all the time; boil a few minutes and turn out into a mould.

CHOCOLATE BLANC MANGE.

Mrs. M. Eells.

One ounce of Cox's gelatine dissolved in as much water as will cover it; four ounces of grated chocolate; one quart of milk; three quarters of a pound of sugar. Boil the eggs, milk, and chocolate together five minutes; then put in the gelatine, and let the whole boil five minutes longer, stirring constantly. Add one teaspoonful of vanilla extract, and put in moulds to cool.

NEAPOLITAN BLANC MANGE.

Heat one quart of milk to boiling; stir in one ounce of gelatine that has been soaked in one cup of the milk for an hour, and three fourths of a cup of sugar. When the gelatine is dissolved, strain it through a thin muslin bag. Divide into four portions, allowing one cupful for each. Wet one large tablespoonful of chocolate, with a little boiling water; rub it up very smooth. Put this in one portion, and set on

the fire, stirring until very hot, but do not let it boil. Mix with the second portion, the yolk of one egg beaten very light, and heat as above. Color the third with cochineal, or cranberry juice. Wet a mould, and put the white in; and, when cold, put in the pink, then the yellow, then the chocolate. Set in a cold place. Loosen, by dipping the mould in warm water for a second.

CUSTARD.

The general rule to observe in making custard is to take five eggs to one quart of milk, and a tablespoonful of sugar to every egg. Beat the eggs separately. Always boil milk, custard, rice, and cracked wheat in a vessel set within another of boiling water. Stir in the yolks of the eggs before the milk boils, to prevent its curdling.

CREAM CUSTARDS.

Mrs. Dr. Stewart.

One quart of cream; four tablespoonsful of white sugar; whites of four eggs. Stir the sugar into the cream; then add the whites of the eggs without beating them; stir all well, and flavor with bitter almonds or vanilla. Bake in cups, set in a pan half filled with water; put in the oven, and bake till it thickens.

ALMOND CUSTARD.

One pint of new milk; one cup of pulverized sugar; one quarter pound of almonds, blanched and pounded; two teaspoonsful of rose water; the yolks of four eggs. Stir this over a slow fire until it is of the consistency of cream; then remove it quickly, and put in a dish. Beat the whites with a little sugar added to a stiff froth, and lay on the top.

INDIAN CUSTARD.

Mrs. E. P. Filleo.

Heat two quarts of milk; then stir in one cup of molasses;

a small cup of fine corn meal; two beaten eggs, and a little salt. Cook slowly one hour. If it seems too thick, thin it with a little cold water.

LEMON CREAM.

Take one lemon, and grate it up fine; one cup of sugar; three-fourths of a cup of water; one cup of butter, and three eggs. Take the lemon, sugar, butter, and water, and put them in a pan, and let it come to a boil. Have the eggs well beaten, and stir in while boiling; let it thicken, then take off to cool. Is nice for traveling lunch.

WINE CREAM.

One half ounce of gelatine dissolved in one and one half cups of white wine, to which is added the rind and juice of one lemon, and three quarters of a pound of white sugar. Let it simmer till mixed; then strain. When cool, but not congealed, add one and one-half pints of cream, stirring gently, that it may not separate. A little orange juice and peel is an improvement.

HAMBURG CREAM.

Mrs. Armstrong.

Take the rind and juice of two large lemons; eight eggs; with one cup of sugar. Stir together the yolks of the eggs, lemons, and sugar. Put in a tin bucket set within another of boiling water; place over the fire; stir well for three minutes; take from the fire, and add the whites of the eggs, which must be beaten to a froth. Put in custard cups, or small glasses. To be eaten before quite cold with cake.

ITALIAN CREAM.

Nellie Andrews.

One quart of milk; three eggs; six tablespoonsful of sugar; three tablespoonsful of corn starch. Boil like custard. Make a merangue with the whites, and a little sugar. Flavor with vanilla.

RUSSIAN CREAM.

Nellie Andrews.

Five eggs; one quarter of a pound of sugar; one lemon, grated. The yolks, sugar, and lemon to be beaten together very light; then boil; stir in the whites while cooking.

SPANISH CREAM.

Miss Drusie Harris.

One box of gelatine soaked in a large cup of milk or water; one quart of milk boiled and poured into it; then beat the yolks of eight eggs, and add to the gelatine, with one and a half cups of sugar. Let it thicken as for custard. Beat the whites of the eggs in a dish, and pour in the custard; mix well; flavor with lemon or vanilla; and let cool in the mould.

TAPIOCA CREAM.

Mrs. A. Butterfield.

Soak two tablespoonsful of tapioca in a teacupful of milk or water over night. In the morning place a quart of milk over the fire; let it come to a boil. Beat the yolks of three eggs and mix with the tapioca; sweeten and flavor to taste. Pour in the milk, and cook the same as boiled custard; when done, pour in cups. Beat the whites to a froth with two tablespoonsful of sugar, and put over the top.

WINE JELLY.

Mrs. Jno. G. Lowe.

One box of Cox's gelatine; pour on it a pint of cold water, and let it stand ten minutes; then pour on four pints of boiling water; one pint of wine; two pounds of sugar; the juice of three lemons, and the grated rind of one. Strain immediately through a jelly bag, and let stand to cool.

WINE JELLY.

Two ounces of Cox's gelatine dissolved in one pint of cold water; soak one hour; half pint of wine; wine glass of

brandy; juice of two lemons; grated rind of one; one and three fourth pounds of sugar. Over this pour three pints of boiling water; strain into moulds.

CHOCOLATE JELLY.

Mrs. Admiral Schenck.

One cup of sugar; one cup of molasses; three fourths of a cup of milk; one half cake of chocolate dissolved in water; a piece of butter size of a hickory-nut; one tablespoonful of flour mixed with a little milk to thicken; one half teaspoonful of soda. Boil one quarter of an hour.

FROST JELLY.

Miss Fannie Clarke.

One half box of gelatine; one half pint of cold water poured over to dissolve it; one half pint of boiling water; two cupsful of sugar; juice of two lemons. When cool, and just beginning to form, add the beaten whites of two eggs, and beat the whole together until it is thoroughly mixed. Set in a cool place.

ORANGE OR LEMON GELATINE.

Hattie B. Brown.

One half box of gelatine dissolved in one half pint of cold water; one half cupful of sugar; juice of six and grated rind of one orange; and one half pint of boiling water. For lemon gelatine, after dissolving, add one and a half pints of boiling water; one cup of sugar; the juice of three and rind of one lemon; then strain and set to cool.

CHARLOTTE RUSSE.

Mrs. J. J. Patterson.

Beat the yolks of seven eggs and stir them into one pint of scalding milk with a little sugar; boil like custard and set away to cool. Pour a large cup of warm water over a half box of gelatine; set it on the stove, but don't let it get

hot. Beat the whites of the eggs very light, and add enough pulverized sugar to make it stiff; then whip one quart of cream, and stir into the custard; then the whites flavored with vanilla; then the gelatine well dissolved; mix thoroughly and set away to cool (about two hours). Line your dish with either sponge cake or lady fingers, and fill with the mixture; let stand five or six hours.

CHARLOTTE RUSSE.

Mrs. J. R. Young.

One quart of cream whipped to a stiff froth; one third of a box of Cox's gelatine dissolved in one half pint of boiling water; sweeten and flavor to taste; stir in a little cream, not whipped, to cool it; then stir in the whipped cream. Line a dish with sponge cake, and pour on the cream, and set it away to congeal. Let the gelatine stand in warm water until it is almost dissolved; then set the cup in a pan of boiling water, and, when it is scalding hot, pour it over the egg and sugar.

CHARLOTTE RUSSE.

Mrs. F. W. Grimes.

One quart of cold cream; two ounces of gelatine; two eggs (if the cream is thick, omit the eggs); one-half of a pound of sugar. Dissolve the gelatine in a little milk, very slowly; beat the eggs and sugar together; whip the cream to a stiff froth; line the mould with sponge cake; mix the ingredients together, and put into the mould; set it on ice.

CHOCOLATE CHARLOTTE RUSSE.

Mrs. D. W. Stewart.

Soak in cold water one ounce of isinglass; take three ounces of best chocolate; mix in a pint of cream, adding the soaked isinglass. Put all over the fire, and boil slowly until the whole is melted; then take off the fire, and let it cool. Take eight yolks, and four whites of eggs; beat very light, and stir gradually in the mixture in turn with one half of a

pound of sugar. Simmer the whole over the fire, but do not let it boil; then take it off, and whip to a strong froth; line the moulds with sponge cake, and set it on the ice.

SOUFLEE DE RUSSE

Mrs. A. Brown.

Three pints of milk; four eggs; one half box of gelatine; sweeten and flavor to taste. Boil as custard. As it is taken from the fire, stir in the whites beaten to a stiff froth. Pour into moulds, and when cold eat with cream.

LEMON SPONGE.

Mrs. J. L. Brenner.

To one half box Cox's gelatine, take one and a half pints of cold water; dissolve over the fire; then add one pound of white sugar; rinds of two and juice of three lemons. Boil all together for a few minutes. When nearly cold add the whites of three eggs beaten to a froth. Beat all well together; then set in a cool place. When it begins to thicken, stir thoroughly; let stand again and beat as before. The oftener this is repeated the whiter it will become. Pour into moulds; serve with cream. One half this recipe is enough for five or six persons.

ICE CREAM.

One quart of cream; two eggs; two cups of sugar; eggs beaten separately, sugar in the yolks, then beaten very hard together; stir the eggs into the cream; flavor to taste.

ICE CREAM.

Mrs. John W. Stoddard.

Two quarts of pure cream; one pound of powdered sugar; whites of four eggs. Flavor to taste.

CHOCOLATE ICE CREAM.

Use five ounces of chocolate, dissolved in warm milk, to one gallon of cream.

CHOCOLATE CREAM.

H. Maillard.

One quart of cream ; eleven ounces powdered sugar ; yolks of six eggs ; white of one egg ; zest of lemon, a piece as large as a nickel cent ; one bar of chocolate (Maillard's single, double, or triple vanilla). Scrape the chocolate very fine, and put it with the eggs and sugar ; stir or beat until the mixture is complete, and add the cream by degrees. Pour into a milk boiler, and stir until the cream is thick enough to stick to the spatula ; then pour the contents into an earthen dish, or freezer, and set in a very cold place. The boiling of the cream is of great importance, and requires particular attention, especially when no milk boiler is at hand, and the cream is boiled on open fire. In this case, as soon as the cream begins to stick to the spatula, the pan must be immediately withdrawn. The flavoring should be added after the cream is boiled. Before freezing it is advisable to pass it through a hair sieve.

FROZEN PUDDING.

Mrs. Henry Stoddard.

One and one half pints of cream ; four ounces of macaroons ; six ounces of white sugar ; the yellow rind of one orange, grated, and the juice of two. If oranges can not be had, use one ounce of orgeat. Beat the cream on ice until it hangs to the beater ; then add the sugar, oranges, and the macaroons (grated and put through a sieve). Freeze like ice cream, and afterward put into moulds.

LEMON ICE.

Make a rich lemonade ; add a little arrow root. Be careful to stir steadily while freezing.

ORANGE ICE.

Juice of six oranges, and grated rind of three ; juice of two

lemons ; one pint of sugar dissolved in one pint of cold water. Mix, and freeze same as lemon ice.

ORANGE ICE.

One and one half pints of water ; one pint of sugar ; juice of eight oranges, and two lemons ; whites of four eggs, beaten very light ; rub some of the sugar on the orange, to extract the flavor. Boil the sugar and water together for ten or fifteen minutes, and pour it over the eggs, boiling hot, stirring all the time ; then add the juice, which must be strained. When cool, freeze.

FROZEN PEACHES.

Take two quarts of rich milk, and two teacupsful of sugar mix well together, and put into a freezer, with ice and salt packed around it. Have ready one quart of peaches, mashed and sweetened. When the milk is very cold, stir them in, and freeze all together. Strawberries can be used in the same way, but will require more sugar.

FROZEN STRAWBERRIES.

Take nice, ripe strawberries ; put them into a bowl and mash them ; make them rather sweeter than for the table. Let them stand until the juice is drawn out, then freeze. Serve with cream, or ice cream.

CONFECTIONERY.

TAFFY.

Melt in a stew pan three ounces of butter and one pound of moist sugar; stir well over a slow fire; boil one quarter of an hour; pour out on a buttered dish and mark in squares.

MOLASSES CANDY.

Lillie.

One half pound of sugar; one quarter pound of butter; one quart of molasses; boil until it will crack in cold water. When cool it can be pulled until white.

CREAM CANDY.

Miss M. A. Cummin.

One pound of loaf sugar; one cupful of water; one half teaspoonful of cream tartar; two of vanilla; two of vinegar; butter size of an egg. Boil until it hardens when dropped into water. When nearly cold, pull as you would other candy.

CHOCOLATE CAROMELS.

Mrs. Ashley Brown.

Take of grated chocolate, milk, molasses and sugar, one cupful each; piece of butter size of an egg; boil until it drops hard; put in a buttered pan and, before it cools, mark off in square blocks.

CANDY DROPS.

Mrs. Ashley Brown.

One pint of sugar; half pint of water; boil till it cracks when dropped in water; flavor with lemon or peppermint; drop in small drops on buttered paper.

COCOANUT CANDY.

Two pounds of coffee sugar to one cocoanut; dissolve sugar in the milk of the nut; then let it come to a boil and add the grated meat. Boil until tender; then pour out and let cool on buttered pans; cut in squares.

BUTTER SCOTCH.

Mattie.

One cupful of Orleans molasses; one cupful of sugar; one half cupful of butter; boil until it snaps in water.

BREAD.

YEAST.

Pour three pints and a half of cold water on one handful of hops; grate three large potatoes; boil the hops fifteen minutes; then mix together one half cup of sugar; a large kitchen-spoonful of flour; one tablespoonful of ginger and one of salt; a lump of alum the size of a hazelnut. After straining the water off the hops, pour it over the mixture and let it boil five minutes; stir all the time. When cool, add one pint of sponge and let stand twenty-four hours, stirring it frequently; then jug and cork tight. Put in a cool place. It will keep three weeks.

DRY YEAST.

Take three pints of flour and put it in a crock; boil and skin six common sized potatoes; press them through a cullender into the flour; add three pints of water in which a handful of hops has boiled five minutes. Mix well together and let stand fifteen minutes, or until about milk warm; then pour in enough cold water to make it of the consistency of sponge. Soak half a pint of dry yeast and add to it. Let it rise very light, stirring it down three or four times; then put three quarts of sifted corn meal into a bread bowl and pour the raised yeast into the middle of it. Mix until quite stiff; spread out thin and dry it in the shade, turning occasionally. It will dry in a couple of days.

BREAD.

In the evening, pare and cut six or eight potatoes; boil and mash them; add one quart of boiling water; while hot, stir in flour to make a batter; when cool enough, add one teacup of dry yeast that has been soaked in a little tepid water. The next morning, stir up the sponge to a thick batter with one quart of water, and two tablespoonsful of salt, and add the yeast. When light, mix in flour and knead well; then let it rise again; mould, and put into pans. When light, bake one hour. This will make four small loaves.

BREAD.

Mrs. W. R. S. Ayres.

Four pints of good sour milk; let it come to a boil; pour it over two large tablespoonsful of flour; let stand till cool. Then make a thin batter by adding flour and one half teacupful of jug yeast; let stand till morning, then mix in flour enough to make it stiff; knead well; let it rise in the bowl until very light. Mould into four loaves; let it rise again before baking. Bake in a quick oven three quarters of an hour.

BREAD, WITH DRY YEAST.

In the evening, take four medium sized potatoes; pare and boil them; when soft, drain off the water, and mash, with a teacupful of flour; then rub the lumps out with your hands; if too hot, add a little cold water. Add a cake of dry yeast soaked in a little tepid water; mix well, and let stand till morning. Then stir into the sponge a quart of milk; two tablespoonsful of salt, and flour enough to make a dough. Knead well, and let it rise; then make into loaves, and, when light, bake one hour.

BROWN LOAF.

Mrs. A. D. Wilt.

One coffee cup of molasses; nearly one teaspoonful of soda, dissolved in one half teacupful of boiling water, stirred into

the molasses till it foams; then mix three parts of Graham flour and one part corn meal, to make a thick batter, and add one desert-spoonful of lard. Pour the mixture into a well greased mould, and steam four hours. To be eaten hot. Very nice as a pudding, with rich sauce.

BROWN BREAD.

Mrs. D. W. Stewart.

Take a quart of bread sponge that has been raised over night; a small teacupful of Orleans molasses; one teaspoonful of soda, dissolved in a little water; a piece of alum the size of a pea, dissolved in water. Have the molasses, alum, and soda well mixed into the sponge, then add unbolted flour enough to make a soft dough—not quite as stiff as white bread. Make into small loaves; let stand until light, and bake. Never use sugar-house molasses or syrup.

BROWN BREAD.

Lena Vignos.

For six loaves of bread take three pints of warm water; one cent's worth of brewer's yeast; set it in the evening. In the morning add one teacupful of Orleans molasses and a little salt; mix stiff; let rise again; knead and bake as other bread.

RYE BROWN BREAD.

Mrs. C. E. Corp.

One pint of corn meal scalded; when cool, add one pint of sponge; one teaspoonful of soda; two thirds cupful of Orleans molasses; wheat or rye flour to make a stiff batter. Place in a pan; let stand until very light. Bake one and one-quarter hours.

RICE BREAD.

Take a plate of boiled rice warm enough to melt a lump of butter the size of a walnut; beat two eggs, separately. Mix with them one and one half teacupsful of flour, and milk enough to make a thick batter, adding a little salt. Grease the pans and bake like bread or muffins.

CORN BREAD.

One pint of sour milk; one teaspoonful of saleratus; one pint of corn meal; three eggs; two tablespoonsful of sugar, and one of melted butter. Bake in shallow pans.

CORN BREAD.

Piqua, Ohio.

Three eggs beaten separately; put the yolks in last; one fourth cupful of lard and butter mixed together; one teacupful of buttermilk; one teaspoonful of soda, and a little salt; corn meal enough to make it stiff as pound cake.

CORN BREAD.

Mrs. Dr. Steele.

One quart of corn meal; one pint of flour; one pint of thick, sour milk; one egg; two tablespoonsful of molasses; one teaspoonful of soda. Mix together, putting the white of the egg in last. Steam one hour in a two-quart tin pan; then bake ten minutes to brown.

MISSISSIPPI CORN BREAD.

Mrs. Admiral Schenck.

Same quantity of soft boiled rice and sifted corn meal; add a little lard or butter; mix with sour milk sweetened with soda. Bake in a deep tin pan in a quick oven. Bring it to the table in the pan hot.

CORN DODGERS.

Mrs. A. Grimes.

Two pints of corn meal; one tablespoonful of lard; two eggs, and one teaspoonful of salt. Scald the meal with the lard in it; cool with a very little milk; add the eggs and beat hard for ten minutes. If too thick add a little more milk. They must be just thick enough to retain their shape when dropped from a spoon. Grease the pan, and have it hot before putting them in.

RUSKS.

Mrs. J. F. Edgar.

One quart of milk ; six eggs ; three fourths pound of butter ; two cups of sugar ; one pint of potato yeast ; mix with flour to a batter. When light, make into a soft dough ; let rise again ; then roll out, cut, and put into pans to rise. When light, bake.

RUSK.

Mrs. A. M. Woodhull.

Piece of bread dough large enough to fill a quart bowl ; one teacupful of melted butter ; one egg ; one teaspoonful of saleratus. Knead quite hard ; roll out thin ; lap together ; cut with a mould ; and set them to rise in a warm place.

ENGLISH ROLLS.

Mrs. D. A. Bradford.

Take two pounds of flour ; two ounces of butter ; three tablespoonsful of yeast and a pint of warm milk. Stir well together, and set before the fire to rise ; knead and make into twelve rolls. Bake in a moderate oven twenty minutes.

SARATOGA ROLLS.

One pint of sweet milk ; two pints of flour ; two tablespoonsful of butter ; four tablespoonsful of yeast. Beat thoroughly and let rise five or six hours, or all night. Before baking, add one half teaspoonful saleratus dissolved in a little warm water. Pour into a shallow pan and bake half an hour.

PARKER HOUSE ROLLS.

Mrs. Wm. Clark.

At night take two quarts of flour ; rub in two tablespoonsful of lard ; make a hole in the middle and put in one pint of cold boiled milk ; one half cup of yeast ; three tablespoonsful of sugar, and a little salt. Let this stand until morning without mixing ; then beat hard and let it stand until noon.

Then roll and cut round; spread a little butter on each one and fold over; put them into pans and let stand until ready to bake.

GRAHAM BREAKFAST ROLLS.

Two pounds of potatoes boiled and pressed through a colender; one pint of water; one half cupful of sugar; one teaspoonful of salt, and one half cupful of yeast. Mix into a stiff dough with Graham flour; let it rise over night. In the morning mould into small cakes, and, when light, bake.

POUNDED BISCUIT.

One quart of flour; a pinch of salt; one half teacupful of butter; make a stiff dough with milk; knead it a little; then beat hard with a rolling pin fifteen or twenty minutes. Roll out and cut into small biscuits. Stick with a fork and bake in a hot oven.

HUNTER'S BISCUIT.

Mrs. J. H. Pierce.

Into five pints of sifted flour mix three teaspoonsful of cream tartar; stir in one half pint of sweet milk and one half pint of melted butter or fresh lard. Into this stir one half pint of sweet milk with a saltspoonful of salt and one teaspoonful of soda thoroughly dissolved in it. The dough should be very stiff, rolled in thin sheets, and cut upon the baking pan with a knife or notched wheel:

SODA BISCUIT.

Mrs. David Rench.

One pint of sweet milk; one teaspoonful of cream tartar; one half teaspoonful of soda with the milk; one teaspoonful of lard mixed with the flour; a little salt; cut one quarter of an inch thick. Bake ten minutes.

DROP BISCUITS.

One quart of flour; three teaspoonsful of baking powder;

one small teaspoonful of salt; piece of butter the size of an egg rubbed thoroughly in the flour; one pint of milk; drop from a spoon in buttered pans. Bake in a quick oven.

RYE DROP CAKES.

To one pint of sour milk, or buttermilk, add three eggs; a small teaspoonful of soda; a little salt, and rye meal sufficient to make a stiff batter; add the soda to the milk before the meal; then the yolks, and, lastly, the whites, well beaten. Bake in muffin rings, or drop on a griddle.

WHIGS.

One quart of flour; one pint of milk; three eggs; one large spoonful of melted butter; three teaspoonfuls of baking powder. Bake in muffin rings or cups

MUFFINS.

Mrs. G. W. H.

One pint of warm milk; three or four eggs; a piece of lard the size of an egg; one teaspoonful of salt, and one half cup of yeast; mix with flour stiff enough to drop from a spoon; let rise three hours in a warm place.

CORN MUFFINS.

Mrs. S. Gebhart.

One large cupful of sweet milk; one of buttermilk or sour cream, in which dissolve one half teaspoonful of soda; one large tablespoonful of lard, one cup of boiled rice; one cup of corn meal; one tablespoonful of sugar, and two eggs. Beat the milk, rice, lard, sour cream, and yolks of the eggs well together; then add the whites, beaten very light; lastly, the flour. Bake in muffin pans.

RICE MUFFINS.

Mrs. S. G.

One pint of boiled rice; one of sweet milk; five eggs; one half cup of butter and lard mixed; one pint of sponge, and

a pinch of salt. Beat the yolks of the eggs, rice, and butter together; then add the sponge and milk; stir in sufficient flour to make a batter. Let it rise very light; beat the whites of the eggs, and stir in just before baking.

GRAHAM GEMS.

Mrs. J. F. E.

Two eggs; two cups of sweet milk; one cup of Graham flour; one of wheat flour, and a little salt. Grease the pans with lard; heat them very hot; fill almost full, and bake about half an hour.

POTATO CAKES.

Two pounds of mashed potatoes; two tablespoonsful of butter, and a little salt; two pounds of flour; stir in milk enough to make a batter; put in one half teacupful of yeast. Set before the fire to rise; when light, bake in cakes the size of a muffin.

SALLY LUNN.

Mrs. G. W. Loomis, Suffield.

One pint of milk; three eggs, beaten separately; one tablespoonful of sugar; one teaspoonful of salt, and three pints of flour; one half teacupful of yeast, and a piece of butter the size of an egg, warmed in the milk. Mix it up in the morning, if wanted for tea. When light, stir down, and pour into pans, and let Sally rise again. Bake from three quarters to one hour.

SALLY LUNN, WITHOUT YEAST.

One quart of flour; one half pint of milk; two eggs; a piece of butter the size of an egg; three tablespoonsful of sugar; one teaspoonful of soda, and two of cream tartar. Bake twenty minutes.

SALLY LUNN.

Mrs. Dr. Stewart.

One half teacupful of butter, warmed in a pint of milk,

with a little salt; three well beaten eggs; seven cups of sifted flour, and one half teacup of yeast. Pour into pans, and bake when light.

BREAKFAST PUFFS.

Mrs. F. W. Grimes.

One cup of milk; one cup of flour; two eggs, beaten separately; a pinch of salt, and a little cream. Half fill the cups, and bake three quarters of an hour.

PUFFETS.

Miss Sidney Simms.

One quart of flour; one half teaspoonful of salt; a piece of butter the size of an egg; two eggs; two tablepoonsful of white sugar; one pint of sweet milk, and three teaspoonsful of baking powder. (In all such recipes, sift the baking powder into the flour). Rub the butter in the flour; beat the eggs separately, adding the white last. Bake in gem pans, in a hot oven.

ROSETTES.

Mrs. E. F. Stoddard.

To three eggs, the yolks beaten very light, add one quart of milk; a piece of butter the size of an egg, cut in little pieces into the milk and eggs; three coffee cups of flour, or enough to make a batter of the consistency of waffles; a little salt; two teaspoonsful of cream tartar; one of soda, and, last of all, the whites of the eggs, beaten very light, and stirred quickly into the mixture. To be baked in a quick oven.

POP OVERS.

One cupful of milk; one cupful of flour; one egg, and one teaspoonful of salt.* Bake in gem pans; let them get hot before putting in the batter; bake quickly. Serve immediately.

* one Table^{spoon} full of melted butter

YEAST WAFFLES.

Mrs. Jno. G. Lowe.

Take three pints of milk, and one tablespoonful of butter; put them into a pan on the stove until the butter melts; add five eggs, well beaten; one teaspoonful of salt; one and one half tablespoonsful of yeast, and about three pints of flour. Make up, and let rise three or four hours before baking.

RICE WAFFLES.

One teacupful of boiled rice (if cold, warm it on the stove); a piece of butter the size of an egg; three eggs; add the yolks well beaten; stir in gradually one and one half cupsful of flour; one cupful of milk; a little salt; one teaspoonful of soda; two of cream tartar, and, lastly, just before baking, stir in the whites of the eggs, well beaten.

SOUR MILK WAFFLES.

One quart of sour milk; one teaspoonful of soda, and a little salt; two tablespoonsful of melted butter; five eggs, beaten separately, and flour enough to make a stiff batter; add the whites of the eggs.

BUCKWHEAT CAKES.

Put in a jar, two quarts of tepid water; one pint of milk, and a little salt; stir in buckwheat flour to a smooth but not very thick batter; add one handful of corn meal, and a teacup of potato yeast. Cover the jar and keep in a warm place; let rise very light; bake on a griddle.

CORN BATTER CAKES.

Mrs. B. C. R.

One pint of corn meal; a small teaspoonful of soda and salt. Pour on enough boiling water to make it like mush; let stand a few minutes to cool; then take four eggs; put the yolks in with the meal; a handful of flour, with two tea-

spoonsful of cream tartar; stir in as much milk or water (either will answer) to make the batter suitable to bake; beat the whites last, and put in just before baking.

CORN BATTER CAKES.

Mix two parts buttermilk with one of sweet milk; one egg; one handful of wheat flour; a little salt; one teaspoonful of soda, and as much corn meal as is needed to make a batter.

HOMINY FRITTERS.

To one quart of well boiled hominy, seasoned with pepper and salt, add one egg; two tablespoonsful of milk, and one of flour. Stir all together; mould into small cakes, and fry in a skillet, with a little butter or lard.

PANCAKES OF RICE.

Mrs. Gorton Arnold.

Boil half a pound of rice to a jelly, in a small quantity of water; when cool, mix with it a pint of cream; eight eggs; a pinch of salt; nutmeg; eight ounces of melted butter, and flour enough to stiffen. Fry in as little lard as possible.

FRIED MUSH.

Mrs. W. A. B.

Into two quarts of boiling water, stir corn meal, until it makes a smooth mush; boil half an hour; add salt, and stir briskly. Have hot, in a skillet, one tablespoonful, each, of lard and butter; drop the boiling mush into the skillet in little pats; fry a light crisp brown on both sides.

CRUMB CAKES.

Put pieces of stale light bread in a dish; pour some milk (or buttermilk) over them, and let stand until soft. Rub and press through a cullender; beat up three eggs and stir in; add a little salt, and a teaspoonful of salaratus. Stir in flour enough to make it of the proper consistency to bake on a griddle.

PENNSYLVANIA FLANNEL CAKES.

The yolks of five eggs well beaten; one quart of milk slightly warmed; a little salt, and flour enough to make a batter; add one cup of yeast. They will take several hours to rise and must be kept warm. Just before baking, add two tablespoonsful of melted butter, and the whites of the eggs beaten to a froth. Bake on a griddle.

LEMON TURNOVERS.

Mrs. D. A. Bradford.

Four dessertspoonsful of flour; one of powdered sugar; the rind of one lemon; two ounces of melted butter; two eggs, and a little milk. Mix the flour, sugar, and the grated rind of the lemon with a little milk to the consistency of batter; then add the butter and eggs well beaten. Fry and turn over.

PEACH FRITTERS.

Make a batter with eight eggs; eight tablespoonsful of flour, and one quart of milk. Have ready in a frying pan some hot butter. To each tablespoonful of batter add one half of a peach, and fry.

SPANISH FRITTERS.

Cut baker's bread into strips thick as a lady-finger and any shape desired. Take one pint of cream; sweeten; add ground cloves, cinnamon, nutmeg, pepper, and a pinch of salt. Stir in the whites of two or three eggs, well beaten; dip the bread in the cream and fry in butter quickly. Serve very hot.



CAKE.

In cake-baking much of the success depends on the oven, which should be well and evenly heated before baking, and not allowed to cool.

Do not remove the cake until it is thoroughly baked, or it will fall. Try it by piercing with a broom splinter; if nothing adheres, it is done.

Flour should never be used without sifting.

BUCKEYE CAKE.

One cup of butter; two cups of white sugar; four cups of flour; one cup of sweet milk; six eggs; two teaspoonsful of cream tartar, and one of soda.

POUND CAKE.

Miss P.

One pound of sugar; three quarters of a pound of butter; one of flour; nine eggs; a piece of sal volatile the size of a pea, dissolved in a teaspoonful of water. Beat butter and sugar to a cream; then add the eggs, beaten separately; lastly, the flour.

CORN STARCH CAKE.

Miss M. J. Dickson.

Two cups of powdered sugar; one of butter; three fourths of a cup of milk; the whites of six eggs; three

fourths of a cup of corn starch; two full cups of flour; three teaspoonsful of baking powder, mixed in the flour. Flavor with lemon.

DELICATE CAKE.

Mrs. J. R. Reynolds.

Two teacupsful of white sugar; three quarters of a cupful of butter; one cupful of sweet milk; four of flour; the whites of four eggs, beaten to a stiff froth; three teaspoonsful of baking powder. Flavor with vanilla, lemon, or nutmeg.

DELICATE CAKE.

Mrs. R.

One half pound of flour; one half pound of sugar; one quarter of a pound of butter; one teaspoonful cream tartar; one half teaspoonful of soda, and whites of eight eggs. Flavor to taste.

SNOW CAKE.

Whites of ten eggs; one and one half glasses of sugar; one of flour; one teaspoonful of cream tartar, and one half teaspoonful of salt. Put the cream tartar and salt in the flour; stir in the sugar; beat the whites of the eggs very light, and stir all together. Flavor with lemon.

SILVER CAKE.

The whites of five eggs; one cup of sugar; two and one half cups of flour; one half cup of butter; one half cup of milk; one teaspoonful of cream tartar, and one half teaspoonful of soda. Mix the butter and sugar together; add the milk; then the flour, in which has been mixed the cream tartar; then the whites of the eggs; then the soda, dissolved in a little boiling water.

GOLD CAKE.

One cup of butter; two cups of sugar; three cups of flour; one half a cup of milk; the yolks of five eggs; one teaspoon-

ful of cream tartar; one half a teaspoonful of soda; flavor to taste.

FRENCH BUNN.

Mrs. G. W. Rogers.

One pound of sugar; one pound of flour; one half pound of butter; two wine glasses of new milk; one teaspoonful of soda; two of cream tartar, and eight eggs. Beat butter and sugar to a cream.

LIVERPOOL CAKE.

Miss Mary A. Cummin.

One pound of flour; one pound of sugar; one half pound of butter; four eggs; one cupful of sweet milk; two teaspoonsful of cream tartar, and one teaspoonful of soda, in the milk. Flavor to taste. Beat the sugar and butter together; then the eggs, without separating; add milk, flour, and soda last.

SOCIAL CAKE.

Mrs. L. Moore.

One cup of butter; two of sugar; three and one half cups of flour; five eggs, beaten separately; three quarters of a cup of milk; one teaspoonful of cream tartar, and half a teaspoonful of soda. Flavor with lemon.

QUEEN CAKE.

Miss Lucy Chambers.

One pound of sugar; one pound of flour, light weight; ten eggs, leaving out four whites. Beat the yolks and sugar together; then add the whites and flour. Spice to suit taste.

SIMPLE SPONGE CAKE.

Miss S. M.

Three eggs; one cup of sugar, and one of flour. Beat the eggs very light; then add the sugar; and stir in the flour, and one teaspoonful of water. Flavor to taste.

SPONGE CAKE.

Miss Armstrong.

Take twelve eggs and weigh them; take their weight in sugar, and one half their weight in flour; two small lemons, or one very large one, grated. Bake in a hot oven.

SPONGE CAKE.

Mrs. A. F. Payne.

One pound of powdered sugar; one half pound of flour; ten eggs; the juice of one lemon, and a little salt. Beat the yolks until very light; then stir in the sugar, lemon juice and salt; then add part of the flour, and part of the whites, beaten stiffly; then the remainder of the flour, and, lastly, the remaining whites.

COCOANUT SPONGE CAKE.

Miss Mary Gebhart.

Beat the yolks of six eggs, with one half pound of sugar; one quarter pound of flour; add one teaspoonful of lemon essence. Stir in the whites of eggs beaten to a froth; add the grated pulp of one cocoanut.

COCOANUT POUND CAKE.

Mrs. J. A. McMahon.

One pound of butter; one of flour; one of sugar; one of cocoanut, grated, and ten eggs. Beat the butter and sugar to a cream; put the cocoanut in before the flour; beat the eggs separately, and mix like other cake. Bake three hours in a moderate oven.

COCOANUT CAKE.

Miss Maggie Connelly.

One cupful of butter; three of sugar, and four of flour; whites of eight eggs; one cupful and three tablespoonsful of milk; one teaspoonful of soda; two and one half of cream tartar; one and one quarter of grated cocoanut in the cake; mix the butter and sugar with your hand; then

add the milk (use that of the cocoanut); mix the cocoanut with the flour, and add the eggs last. Bake in square pans. Use the following

ICING.

Whites of three eggs; two cups of sugar; three fourths of a cup of grated cocoanut. Spread thickly all over the top and sides; set in the oven with the door open for a few minutes.

ALMOND CAKE.

Miss Mary Brady.

One cupful of butter; two of sugar; three of flour; one of sweet milk; the whites of eight eggs; one teaspoonful of cream tartar; one half teaspoonful of soda, and two pounds of almonds, blanched and powdered fine in rose water. Best when several days old.

HICKORY NUT CAKE.

Mrs. Munger.

Two cupful of sugar; three fourths of a cupful of butter; three cupful of flour, mixed with three teaspoonsful of baking powder; three fourths of a cupful of sweet milk; whites of six eggs, and one pint of nuts, rolled fine.

HICKORY NUT CAKE.

Mrs. Dr. Smith.

Three tumblersful of sugar; one of butter; a little more than one of milk; four of flour; one teaspoonful of soda; three eggs, beaten separately; essence of lemon; one and one half pints of kernels, chopped fine, and two tablespoonsful of raisins, chopped.

WATERMELON CAKE.

Mrs. Graham.

WHITE PART.—Two cups of sugar; one half cup of butter; one of sweet milk; two teaspoonsful of baking powder; two and one half cups of flour, and one lemon.

PINK PART.—Made the same as the white, except use pink

sugar (which can be bought at the confectioners), and one half pound of raisins. Put the raisins in the sugar. Put the pink part all in the center of the pan, and the white on the outside.

COFFEE CAKE.

Mrs. J. D. Dubois.

One cup of butter; one of sugar; one of molasses; one of raisins; one of cold coffee; three of flour; two eggs; a piece of citron, cut small; nutmeg and cinnamon.

"ERIE" COFFEE CAKE.

Three cups brown sugar; one of butter; one of cold coffee; three eggs; three teaspoonsful of soda; two of cinnamon; one of cloves; one of nutmeg, and three and one half cups of flour.

CITRON CAKE.

Mrs. H. Conover.

Whites of twelve eggs; two cups of butter; two cups of sugar; four and one half cups of flour; one half cup of milk; one teaspoonful of soda, two of cream tartar, and one pound of citron.

CURRANT CAKE.

Mrs. H. C.

Two cups of butter; two cups of sugar; one cup of milk; four cups of flour; one teaspoonful of soda; two of cream tartar; one pound of currants, and seven eggs.

BREAD CAKE.

Mrs. J. F. Edgar.

Three cups of light dough, before it is kneaded; three cups of sugar; one cup of butter; four eggs; spice, cinnamon, and cloves. Mix together thoroughly; let it rise until very light, then mix pretty stiff with flour, add what fruit may be desired, and one teaspoonful of soda. Divide in two cakes, and let rise again. Bake three hours.

FRUIT CAKE.

Mrs. G. A. Black.

One cup of butter; one of sugar; one of molasses; one of sweet milk; three of flour; four eggs; cinnamon, cloves, and allspice to taste; one teaspoonful of soda; two of cream tartar, and two pounds of raisins.

FINE FRUIT CAKE.

Mrs. A. F. Payne.

One pound of powdered sugar; one of butter; one of flour; twelve eggs; two pounds of raisins; two of currants; one half pound of citron; one tablespoonful of powdered mace; one of cinnamon; two nutmegs, grated; mix a large wine glass of Maderia wine, and one of brandy, together, and steep the spices in it over night. Flour the fruit before adding it to the cake. Bake in two loaves.

BLACK FRUIT CAKE.

Mrs. T. M. McCormick.

Four cups of sugar; two of butter; one of molasses; one of brandy; eight of flour; one half pint of sour cream; eight eggs; two pounds of raisins; two of currants, and two of almonds; one half pound of citron; one tablespoonful of cloves; one of saleratus; one lemon, and two nutmegs, grated.

BLACK CAKE.

Mrs. John W. Green.

One pound and one quarter of butter; one pound of brown sugar; one of flour; three of raisins, seeded and chopped; two of currants; one of citron, cut thin and small; one of figs, chopped; thirteen eggs; one wine glass of Maderia wine, and two of brandy; one teacupful of molasses; one large nutmeg, grated; two teaspoonsful of cinnamon; one of mace, and one of cloves. Beat the butter and sugar until very light; then stir in one fourth of the flour; whisk the eggs, very

stiff, and add them gradually; then the remainder of the flour, one half at a time; after beating well, add the wine, brandy, and spices, then mix all the fruit together, and add one third at a time. Beat well; butter and line the pan with white paper; put in the mixture, and smooth with a knife. Bake in a moderate oven, about four hours.

FRUIT CAKE.

Mrs. Mary C. King.

Two cups of butter; two and one half cups of sugar; two and one half of cups molasses; eight of flour; two of sour milk; eight eggs; two teaspoonsful of soda; three pounds of raisins; three of currants; one of figs; one of citron; two lemons, grated; two tumblers of currant jelly; one half pint of brandy; cloves, mace, cinnamon, and nutmegs. Mix flour and fruit alternately. Bake three and one half hours.

GINGER FRUIT CAKE.

Mrs. S. Craighead.

One half pound of butter; one half pound of sugar; six eggs, beaten separately; one pint of molasses; one pint of sour milk, in which put one tablespoonful of soda; three pints of sifted flour; one wine glass of brandy; three table-
spoonsful of ginger; one of cinnamon; one of nutmeg, grated; one teaspoonful of cloves; one pound of raisins, mashed, with the seeds in; one pound of currants; one half pound of citron; put the whites of the eggs in last. To be baked in a slow oven. This will make two cakes, and will keep several weeks.

DRIED APPLE FRUIT CAKE.

Mrs. Lucy Green.

Two cupsful of dried apples soaked over night; chop fine and simmer slowly in two cups of N. O. molasses until it looks dark. When cool, add one cupful of butter; one half cupful of sugar; three cupsful of flour; one cupful of sweet milk; two teaspoonsful of cinnamon; two of cloves; two of

allspice; three of baking powder; one half pound of raisins, and three eggs. If you wish, add one cupful of currants and one quarter cupful of citron. Bake in a slow oven two and one half hours.

FRENCH LOAF CAKE.

Two and one half cupsful powdered sugar; one and one half cupsful of butter; five of flour; one of milk; one half glass of wine; one half glass of brandy; one half pound of raisins; two ounces of citron, cut in small pieces; one nutmeg, grated, and one tablespoonful of baking powder. Stir the sugar and butter to a cream; then add part of the flour, with the milk (slightly warmed), and the beaten yolks of the eggs; then the remainder of the flour, and the whites of the eggs, well beaten; add the spice, wine, brandy, and baking powder. Mix thoroughly together; put the fruit in last. This will make two loaves. Bake one and one quarter hours.

SPONGE GINGERBREAD.

One cup of sour milk; one of molasses; one half cup of butter; two eggs; one and one half teaspoonsful of soda; one quart of flour, and one large tablespoonful of ginger.

BLACK GINGER-BREAD.

Three cupsful of molasses; one of butter; one of sour cream; five cupsful of flour; four eggs; one ounce of ginger; one teaspoonful of soda in the cream; fruit if you like.

GINGER-BREAD.

Mrs. D. W. Iddings.

One pint of molasses; one glass of sour milk or cream; one tablespoonful of soda; one half pint of melted lard. Put the soda into the molasses and milk, and beat to a foam. Make the dough very soft.

MARBLE CAKE.

Miss J. A. E.

Whites of seven eggs; three cups of white sugar; one of

butter; one of milk; four of flour; one and one half teaspoonsful of baking powder. Dark part—Yolks of seven eggs; two cupsful of brown sugar; one of butter; one of milk; one of Orleans molasses, and four of flour; one tablespoonful of baking powder; one of cinnamon; one of allspice, and one half tablespoonful of cloves. Put some of the white mixture first into the pan, then with a large spoon drop in some of the dark, alternating until all is used. This will make one large and one small cake.

CHOCOLATE MARBLE CAKE.

Miss Sallie C. Wight.

One cupful of butter; two cupsful of sugar; one of sweet milk; three of flour; whites of five eggs; two teaspoonsful of cream tartar, and one of soda. Take one teacupful of the batter and stir into it one large spoonful of grated chocolate; wet with a small tablespoonful of milk; fill cake dish about one inch deep with the white batter; then drop in two or three places a spoonful of the dark mixture; continue this until the batter is all used.

LAYER CAKES.

CHOCOLATE CAKE.

Miss Lina Miller.

The yolks of three eggs; one and one half cupsful of sugar; three quarters of a cupful of butter; one cupful of milk; three teaspoonsful of baking powder; flour enough to stiffen; bake in jelly cake pans.

ICING.

Whites of three eggs beaten stiff; add white sugar enough to sweeten; nine tablespoonsful of sweet chocolate, grated; mix well and spread on each layer while a little warm.

CHOCOLATE CAKE.

Blossom Brown.

One cupful of sugar; one half cupful of butter; one half cupful of milk; two eggs; one and one half teaspoonsful of baking powder; two cupsful of flour; bake in thin layers. For filling, take one half cake of sweet chocolate, grated; one half cup of sweet milk; one half cupful of sugar; yolk of one egg; one tablespoonful of vanilla. Boil in a pan set in a kettle of boiling water, until stiff, like jelly. When cool, spread it between the layers.

SPRINGFIELD ALMOND CAKE.

Two cupsful of sugar; one of butter; one of milk; four of flour; five eggs; two teaspoonsful of cream tartar, and one of soda. Bake in jelly cake pans. Make a custard of one cupful of sour cream; one egg; one half pound of almonds, blanched and chopped fine; one tablespoonful of sugar. Flavor it with vanilla. Do not spread the custard on until the cake is cold. If you can not procure sour cream, take jelly; flavor, and mix almonds with it, and spread between layers.

ORANGE CAKE.

Mrs. G. W. Rogers.

One cupful of butter; two of sugar; one of milk, and three and one fourth cupsful of flour; five eggs, leaving out the whites of three; one and one half teaspoonsful of baking powder; juice of one orange. Bake in jelly cake tins and spread between the layers an icing made of the whites of three eggs and enough sugar to make it stiff; juice of one and grated rind of two oranges.

LEMON CAKE.

One cupful of butter; four of flour; three of sugar; one of sweet milk; five eggs; one tablespoonful of baking powder; juice and rind of one lemon. Bake in flat tins.

AMBROSIA CAKE.

Miss Louie Myers.

One half cupful of milk; three fourths cupful of butter; two cupful of sugar; three of flour; four eggs; three teaspoonsful of baking powder. Bake in jelly cake pans. When cold, spread with one pint of cream, whipped; one grated cocoanut; two eggs; one cupful of sugar; two oranges; and the grated rind of one.

JELLY CAKE.

Miss Ellen P. Dickson.

Five eggs; four cupful of flour; three cupful of sugar; one cupful of butter; one cupful of sour cream; three fourths teaspoonful of soda.

WASHINGTON CAKE.

Mrs. J. T. Wolf.

Two cupful of sugar; one half cupful of butter; three cupful of flour; three teaspoonsful of baking powder; seven eggs; one half cupful of sweet milk.

FILLING.

Three tart apples grated; one cupful of white sugar; one egg; the grated rind and juice of one lemon. Boil about two minutes; then let it stand to cool before spreading on the cake.

RAILROAD CAKE.

One cup of sugar; one of sweet milk; two of flour; one teaspoonful of butter; two of baking powder, and three eggs, beaten separately. Mix, and bake immediately; use shallow pans. While hot, spread on jelly, and roll up. This will make two cakes.

ROLLED SPONGE CAKE.

Two eggs; two cupful of sugar; two of flour; essence of lemon or brandy to taste. Bake in thin sheets; spread the

jelly on while warm, and roll up. Use it while fresh. It makes a nice pudding with wine sauce.

SPONGE CUSTARD CAKE.

Miss Louie Myers.

Six eggs; two cupsful of sugar; three of flour; three teaspoonsful of baking powder, and four tablespoonsful of water.

CUSTARD.

One pint of milk; one half cupful of butter; put it into the milk and let come to a boil; then stir in two eggs; one cupful of sugar; two small teaspoonsful of corn starch; spread this between the layers of cake.

SPONGE COCOANUT CAKE.

Miss Mary Gebhart.

Take one pint of sugar; one of flour; eight eggs, beaten separately, and one tablespoonful of water; mix, and bake in jelly cake pans.

FILLING.

One cocoanut, grated; one cupful of sugar; one of cream; butter the size of an egg; warm it a little; mix thoroughly, and spread it between the layers. The cake is nicest when fresh.

COCOANUT CAKE.

Mrs. W. A. B.

One cupful of butter; three of sugar; three of flour; one half cupful of sweet milk; whites of ten eggs well beaten; three teaspoonsful of baking powder. Beat butter and sugar to a cream; add flour, milk, and baking powder; and last, stir in the eggs very lightly. Bake in a moderate oven, in pans one inch deep. Make three cakes.

ICING.

Three eggs; one pound of sugar; two cocoanuts grated; one

lemon. Beat the eggs to a stiff froth; then add the sugar and lemon juice. Put one cake on a stand; while warm, spread on the icing; then sprinkle thick with cocoanut. Lay on another cake and do the same. At the last, spread icing all over the top and edges and put on as much cocoanut as will adhere.

WHITE MOUNTAIN CAKE.

Mrs. I. Van Ausdal.

One pound of flour; one of sugar; one half pound of butter; one teacupful of sweet milk; six eggs, beaten separately; one teaspoonful of soda; two of cream tartar; the grated rind and juice of one lemon. Bake in jelly cake pans. Put icing between the layers. Previous to icing, dredge with flour.

ICING.

One half teacupful of water; three of sugar, and the whites of three eggs. Boil the sugar and water until quite thick; pour it on the whites of the eggs (previously beaten), and beat all together until cool.

SMALL CAKES.

GOOD COOKIES.

Mrs. Dr. McDermont.

Five eggs, beaten light; four tablespoonsful of cream; one half pound of butter; two cups of white sugar; two teaspoonsful of cream tartar; one of soda. When rolled out sprinkle with sugar, and roll again; cut into small cakes.

AUNT BETSEY'S COOKIES.

Twenty ounces of sugar; ten of butter; two teaspoonsful of saleratus; two teacupful of milk; caroway seed, and flour to make it stiff enough to roll.

CANADA COOKIES.

Mrs. Munger.

One half pound of butter; one half pound of sugar; one pound of flour; two eggs; rub the butter and sugar to a cream; beat the eggs well together; add flour, and roll out very thin; sprinkle with white sugar, and bake quick.

COOKIES.

Mrs. Fred Lange.

Two coffee cups of brown sugar; one of butter; five of sifted flour; one egg; one half cupful of milk; one half teaspoonful cream tartar; one fourth teaspoonful soda, in the milk; roll thin; bake in a quick oven.

SAND TARTS.

Two cups of sugar; one of butter; four eggs, leaving out the yolk of one. Beat the butter and part of the sugar together, and the remainder with the eggs; flour enough to make a very stiff dough. Roll thin; wet the top with white of egg; sprinkle with sugar and cinnamon, and put blanched almonds over the top.

GINGER NUTS.

Mrs. Gibbs.

Three pounds of flour; one of butter; one pint of molasses; two teaspoonsful of saleratus; ginger to the taste.

GINGER SNAPS.

Mrs. Mary E. Mitchell.

One pint of molasses; one and one half coffee cups of butter; two and one half cups of sugar; one half cup of water; two eggs; one tablespoonful of ginger; one heaping teaspoonful of soda. Mix all together with flour to make a soft dough; roll very thin, and bake in a quick oven.

GERMAN CRACK CAKE.

Amelia.

One cupful of sugar; three quarters pound of flour; four

eggs, leaving out the whites of two; beat all together, and bake in a biscuit pan. Sprinkle sugar and cinnamon over the top. Bake in a quick oven; while warm (before taking out of the pans), cut in squares.

NANCY'S DOUGHNUTS.

Two small cupsful of sugar; one cupful of sweet milk; three eggs; one tablespoonful of melted butter; one small teaspoonful of soda, and two of cream tartar. Mix with flour as soft as they can be rolled out. Fry in hot lard.

RAISED DOUGHNUTS.

Two cupsful of sweet milk; one of lard; one and one half cupsful of white sugar; one cupful of yeast; two eggs; a little grated nutmeg and salt; add flour enough to make a thick batter; let it rise until very light; knead well, roll out and cut with a biscuit cutter, and cut the center out with a canister top; put them on a floured board to rise again. When light, fry in hot lard.

THE QUEEN OF DOUGHNUTS.

Mrs. Mary Spinning.

One half pound of butter; one tablespoonful of lard; three quarters of a pound of sugar; five eggs; one and one half pints of milk, and one coffee-cupful of home made yeast. Heat the milk and sugar together; mix with them flour enough to make a stiff dough; heat the butter and lard; pour over the dough when very hot, and work in well with the hands; add the eggs beaten separately, cinnamon or nutmeg, and then the yeast; let stand until light; pinch off pieces about as large as a walnut; roll into balls and fry in hot lard. When done, and while warm, sift powdered sugar over them.

EXCELLENT CRULLERS.

Mrs. J. Langdon.

One egg; four tablespoonsful of sugar; one pint of sweet

buttermilk ; one tablespoonful of butter or lard ; flour enough to make a soft dough.

CRULLERS.

Mrs. H. L. Brown.

To five tincupsful of flour put two teaspoonsful of soda ; four teaspoonsful of cream tartar ; five eggs ; one and one half tincupsful of sugar ; one fourth pound of butter and pint of milk ; add cinnamon and nutmeg.

CRULLERS.

Mrs. Dr. Smith.

Two cupsful of sugar ; one half cupful of butter ; one half teaspoonful of soda dissolved in a cupful of sour milk ; cinnamon or nutmeg to taste ; four eggs ; flour enough to make a soft dough.

DROP GINGER CAKES.

Mrs. William Craighead.

One pint of molasses ; one teacupful of sugar ; one cupful of butter ; four eggs ; two tablespoonsful of ginger ; same of ground cinnamon ; one teaspoonful of salt ; one tablespoonful of soda in a half teacupful of hot water ; flour enough to make a stiff batter. Drop on tins and bake.

SAVORY CAKES.

Mrs. Ashley Brown.

Beat four eggs, whites and yolks separately ; put them together, and add one half pound of white sugar ; beat very hard ; stir in slowly one quarter pound of sifted flour ; flavor with vanilla ; drop with a spoon in thin cakes on white paper ; grate loaf sugar over the top, and bake in a quick oven.

SHREWSBERRY CAKES.

Miss Armstrong.

One pound of flour ; one pound of sugar ; one half pound of butter ; three eggs ; flavor with cinnamon or caraway seed. Drop on tins.

CHOCOLATE JUMBLES.

Miss Jennie A. Edgar.

One pound of sugar; one half pound of chocolate, grated; whites of eight eggs, or four whole ones beaten very light; six ounces of flour; one teaspoonful of cinnamon; one of cloves. Drop with a teaspoon on well buttered tins.

CHOCOLATE PUFFS.

Miss Joan Rench.

Beat stiff the whites of two eggs, and beat in gradually one half pound of powdered sugar; scrape down very fine one and one half ounces of best chocolate (prepared cocoa is better), and dredge it with flour to prevent it oiling; mix the flour well with it; then add the mixture of egg and sugar, and stir all very hard. Cover the bottom of a square tin pan with a sheet of white paper; place upon it spots of powdered sugar about the size of a half dollar; put a portion of the mixture on each spot, smoothing it with a broad knife dipped in cold water; sift white sugar over the top of each; bake a few minutes in a brisk oven. When cold, loosen them with a broad knife.

DROP JUMBLES.

One pound of sugar; three fourths of a pound of butter; yolks of eight eggs, or four whole ones; one cup of sour cream; one teaspoonful of soda; one pound of currants; flour sufficient to make the batter thick enough to drop from a spoon. Bake in buttered pans.

COCOANUT JUMBLES.

One pound of cocoanut, grated; three fourths of a pound of sugar; three eggs; large ironspoonful of flour; drop on buttered pans.

ALMOND MACAROONS.

Mrs. M. Eells.

One half pound of almonds, blanched and pounded with

a little rose water or essence of lemon; one half pound of white sugar; two eggs; whites well beaten. Dip your hands in water and work the mixture into balls the size of a hickory-nut. Put them in a cool oven and bake a light brown. Cocoanut can be grated and made into macaroons in the same way.

EGG KISSES.

Miss Irene Stout.

Take one half pound of granulated sugar, and the whites of four eggs, beaten very stiff; put writing paper in a pan, and drop in spots with a teaspoon. Bake in a slow oven three quarters of an hour.

MERANGUES.

Mrs. D. W. Stewart.

The whites of nine eggs, beaten to a froth; mix with them one pound of powdered sugar. Drop on paper with a teaspoon and bake a light brown, putting the paper on a board (not pine) on the bottom of a pan, in the oven. When done, fill with whipped cream flavored with lemon.

COCOANUT CAKES.

Grate the white part of one cocoanut; allow an equal weight of white sugar; add the grated rind and juice of one lemon. Mix the ingredients well; make into cakes the size of a nutmeg with a little piece of citron in each. Bake on buttered tins about twenty minutes in a moderate oven.

MADELEINES.

Blanch and chop rather fine some sweet almonds. Mix well together in a bowl three ounces of flour; three of sugar, and two eggs; then add one ounce of melted butter and a few drops of essence, to flavor. Butter slightly small tin moulds, and dust with equal parts of sugar and flour. Fill the moulds about two thirds full; spread the almonds over the top and bake in a quick oven. To be eaten cold.

CREAM CAKES.

Miss Birge.

Boil in one half pint of water three fourths of a cupful of butter, and stir in one and three fourths cupful of flour: Take from the fire; put into a large bowl and stir in five eggs, one at a time, without beating, and one half teaspoonful of soda (dry). Drop in pans half the size you wish them; bake in a quick oven fifteen or twenty minutes.

FILLING FOR THE ABOVE.

One quart of milk; five eggs; one and one half cupful of sugar; two tablespoonsful of corn starch; flavor with lemon or vanilla.

BOSTON CREAM CAKES.

Mrs. I. Baldwin.

One pint of water; one half pound of butter; three fourths of a pound of flour; ten eggs. Boil the water, with the butter in it; stir in the flour dry while it boils; when cool, add a teaspoonful of soda, and the eggs well beaten. Drop the mixture on buttered pans with a deserts-poon. Bake twenty minutes.

CREAM.

One cupful of flour; two of sugar; one quart of milk and four eggs. Beat the flour, sugar and eggs together and stir them into the boiling milk. When the mixture is sufficiently scalded, set it to cool; flavor with lemon. When the cakes are cool, cut them open and fill in the cream.

Pickles and Relishes.

In preparing pickles, avoid the use of metal vessels. If pickles are kept in them any length of time they will become poisonous. When it is necessary to boil vinegar, do it in a porcelain kettle, or in a stone jar on top of the stove. Always use the best vinegar. A small quantity of alum is an improvement to pickles, but too much is injurious. Keep them in either glass or hard stoneware.

CUCUMBER PICKLES.

Mrs. G. W. Rogers.

Two hundred small sized cucumbers; three tablespoonsful of white mustard seed; three of black; three of celery seed; one handful of juniper berries, one handful of small green peppers; two pounds of sugar, and a few small unions. Let the cucumbers stand three days in salt water closely covered. Boil a little alum in a half gallon of vinegar, and pour over the cucumbers scalding hot; repeat three or four times. When ready to bottle, add one half pound of ground mustard, and one bottle of English chow-chow. Take the vinegar from the chow-chow and mix with it sufficient cold vinegar to cover well the pickles. Seal up in glass jars.

CUCUMBER PICKLES.

Mrs. T. A. Phillips.

Wash your cucumbers well, and place them in stone jars.

To every gallon of vinegar add one half teacupful of salt; one ounce of ginger root; one ounce of allspice; one ounce of cloves; one ounce of cinnamon; one ounce of black pepper. Boil the vinegar and spices together for three mornings and pour over the pickles hot; cover them closely. Will be ready for use in three days.

CUCUMBER PICKLES.

Mrs. James R. Wallace.

Let the cucumbers lie in salt water forty-eight hours; put together two quarts of vinegar; some cinnamon; red peppers and horse radish, and let them boil hard for fifteen minutes; then throw in the pickles and put in enough vinegar to cover them. Let them scald, not boil; then set the kettle upon the stove and let the pickles remain in it (kept hot) until they are green; then pack them in jars and scald fresh vinegar, adding one pint of sugar to every gallon of vinegar, and pour over the pickles. Seal them tight.

GHERKINS.

Mrs. J. R. Young.

Put the gherkins in brine for a week; if they are salty, soak one day; then take a kettle and line it with grape leaves; put the gherkins in and cover them with vinegar; put in a piece of alum the size of a hickory-nut; let them stand on the coolest part of the stove all day and keep warm but not boil. If the vinegar is salty, put on fresh. Put the spices, cloves, cinnamon, mace, allspice, and pepper in a separate vessel with vinegar and boil. Pour it over the gherkins and they are done.

INDIA PICKLES.

Admiral Schenck.

One gallon of best vinegar; three ounces of salt; one half pound of flour of mustard; two ounces of turmeric; three ounces of white ginger; one ounce of cloves; one of mace;

one of white and long peppers each; four ounces of chalots peeled; two ounces of garlic peeled; two ounces of cayenne pepper. The mustard and turmeric must be rubbed together with a little cold vinegar and stand until smooth; stir in the other ingredients just before it boils. As soon as it boils, remove it; let it cool and it is fit for use.

YELLOW PICKLES.

Mrs. R. P. Brown.

Six gallons of best vinegar; six ounces of turmeric; six of white ginger; six of long peppers; one of mace; one of cloves; two of white mustard; one of white pepper; two of celery seed; two pounds of brown sugar; two handfuls of garlic; oranges and lemons to taste. Into this pickle put any vegetable preferred, prepared as follows: Soak in cold brine for one week; after which expose them to the sun through the day; at night return them to the brine; then soak four days in vinegar and afterward put them into the pickle. Onions should have boiling brine thrown over them and stand four or five days; then bleach as the others. Vegetables may be prepared as they come in season. This pickle will keep for years.

STUFFED CUCUMBERS.

Mrs. H. Strong.

Let the cucumbers lie in brine four or five days; then cut open one side, and scrape out the inner part. If the inside is very salty, let them lie in cold water until the next day; if not, two or three hours will answer.

STUFFING.

American mustard seed, cloves, black pepper, red pepper pods, small onions, celery seed, and horse-radish, chopped fine.

FILLING FOR CUCUMBER MANGOES.

Miss Louie Phillips.

One half pound of white mustard seed; one ounce of

cloves; one of black pepper; two of celery seed; one cup of horse-radish, grated; one pod of garlic in each cucumber; four tablespoonsful of table mustard; eight of oil, and one of turmeric. Mix the mustard in cold water, and boil; when cold, stir in the oil and turmeric, and then mix with the other ingredients. Onions, cabbage, and tomatoes may be chopped with the filling, if desired.

RIPE CUCUMBER PICKLES.

Take bright yellow cucumbers, firm but not soft; pare and cut them in strips, and, after removing the seeds, put them in a weak brine for twelve hours; pour off the brine, and scald them in alum water until clear; wash in cold water, and drain. To one gallon of vinegar, take three and one half pounds of sugar; one stick of cinnamon, nutmeg, and mace. Boil, and pour over the cucumbers; repeat two or three times.

SLICED CUCUMBER PICKLES.

Take one peck of medium sized cucumbers, and one half dozen onions; slice, and sprinkle with salt; let them lie three or four hours, then drain, and boil in vinegar for ten minutes, with the following spices: one half pound of yellow mustard seed; two tablespoonsful of cloves; one of mace; one of turmeric, and two of brown sugar. Pack in jars, and tie paper closely over them.

GREEN TOMATO PICKLES.

Mrs. Judge Sherman.

One peck of green tomatoes, sliced thin; sprinkle with salt, and let them stand one night; slice twelve onions; put with the tomatoes, and boil in vinegar for two hours, with the following spices: four ounces of white mustard seed; four of ground mustard; one half ounce of turmeric; one ounce of cloves; one of allspice; one of ginger; one of pepper; one of cinnamon; one fourth of a teacupful of salt; and one half pound of brown sugar.

 FRENCH PICKLES.

One half peck of green tomatoes; one dozen of white onions; slice thin, and sprinkle with salt; let stand over night; drain in a cullender; then put them into a porcelain kettle; cover with vinegar and water, equal parts; boil slowly one hour; then drain one half hour. Take one and one half gallons of vinegar, and three pounds of brown sugar; boil and skim; then add one half teacupful of French mustard; one ounce each of ground cloves, allspice, cinnamon, black pepper, and turmeric. Mix to a smooth paste with water, and stir into the vinegar while boiling. Use stone jars; put in a layer of pickles, and then a cup of the mixture. They are ready for immediate use.

PICKLED TOMATOES.

Take red tomatoes, not very ripe, puncture slightly with a fork, and cover them with strong brine; let them remain six or eight days; then soak them twenty-four hours in vinegar and water; drain off, and, for every gallon your vessel holds, take six ounces of ground mustard; four of ginger; two of celery seed; one of cloves, and one dozen white onions, sliced. Mix the spices all together; put a layer in the bottom of the jar; then onions and tomatoes, and so on, alternately, until the jar is full. Fill up with strong vinegar.

PICKLED TOMATOES.

Mrs. A. C. C.

Take pear-shaped tomatoes, yellow and red mixed; wash them off, and put in narrow mouthed vessels, so that they can be made air tight; to a quart of tomatoes, take a teaspoonful of salt, some ginger root, cinnamon, mace, and small red peppers mixed in among them; make the jars full, and fill up with vinegar. Set in a cool, dark place. In three or four weeks they will be ready for use.

GREEN TOMATO PICKLES (SWEET).

Scald and peel full grown green tomatoes; drop them into

strong ginger tea, and scald well. For every two pounds of tomatoes, take a pound of sugar and a pint of vinegar; make a syrup of this, and drop in the fruit; let them cook until perfectly clear; add mace, cinnamon, and white ginger. Cover well with the syrup and tie up closely.

WALNUT PICKLE.

Mrs. E. F. Stoddard.

Take white walnuts fresh and tender; put them in salt and water for three days; then put in the sun until they turn black. Take half a pound of mustard seed; two ounces of pepper; one half ounce of cloves; one half ounce of mace; one half ounce of nutmeg, and a good stock of horse-radish, boiled in one gallon of vinegar. Cover the walnuts close, and let them remain three or four weeks. Pour off the liquid for catsup, if desired, and bottle it, covering the walnuts again with cold vinegar.

SMALL WHITE ONION PICKLES.

Take small white onions, and peel them; lay them in salt water for two days; change the water once; then drain them in a cloth, and put them in bottles; boil mace, pepper, and vinegar together; let it cool, and pour over the pickles.

ONION PICKLES.

Mrs. L. G. Evans.

Put white onions on the stove in warm milk; when they commence to boil take them out and rub the outside skin off with a coarse towel; then put them in jars and sprinkle them lightly with salt; add a very little mace; about six sticks of cinnamon as long as your finger; a little horse-radish, and plenty of red pepper pods. Cover them well with vinegar.

PICALILY.

Mrs. J. F. Edgar.

Take green tomatoes chopped very fine; sprinkle well with salt; let stand twenty-four hours; drain off and put in a

stone jar. Take about half the quantity of cucumbers, and the same of cabbage; after they are chopped, put into jars separately, and cover with cold vinegar. Take about one quarter as much white onions chopped; salt and pour boiling water on them; let stand a few hours; drain off and cover with vinegar as above. Let all remain several days in a cool place; then press very dry and mix together; add some yellow and black mustard seed, celery seed, and a bountiful supply of grated horse-radish, with a few green peppers, chopped fine. Then take the best vinegar and about four pounds of brown sugar to each gallon. Boil it in part of the vinegar; scum well, and pour over the whole. Add as much cold vinegar as is required.

CHOW-CHOW.

Two dozen large cucumbers sliced; three quarters of a peck of green tomatoes sliced; twelve large peppers (red and green) sliced; one fourth peck of small white onions peeled; one pint of small red peppers. Sprinkle one and one half pints of salt over them and let stand all night. In the morning drain them well; then add one ounce of mace; one ounce of white mustard seed; one half ounce of cloves; one ounce of celery seed; one ounce of turmeric; three tablespoonsful of ground mustard; one large piece of horse-radish cut up; cover all with vinegar and boil half an hour, or until tender.

PICALILY WITHOUT TOMATOES.

Mrs. Roger Stemple.

Two heads of cabbage; four dozen cucumbers; one dozen green peppers; one of white onions; chop all but the onions; sprinkle with salt; let them stand one hour; drain well; then cover with cold vinegar and let stand twenty-four hours; chop the onions; pour hot water over them; squeeze it out and mix all together. To one gallon of the mixture add one half pound of sugar; one pint of mustard seed; a little mace

and cloves. Boil the spices in the vinegar and pour over hot.

OIL PICKLE CABBAGE.

Mrs. W. B.

Trim and quarter six heads of good cabbage; boil in vinegar and water until a broom splint can be passed through them. Prepare a paste of one half pint of best sweet oil; one pound of white mustard; one half pound of black mustard; one quart of chopped horse-radish; one ounce of celery seed; one ounce of turmeric; one teacupful of brown sugar. Put down one layer of cabbage; then cover with the above mixture, and alternate in this way, covering each layer with good vinegar.

SPICED NUTMEGS.

Mrs. John Rench.

Take small nutmegs, not quite ripe; pare and quarter them; cover with vinegar and let stand twenty four hours. Then measure out one quart of the vinegar, and to each remaining quart add two pints of brown sugar; then add the quart of vinegar that has been measured out; put the vinegar and sugar on to boil a few minutes. Tie the spices, cloves, cinnamon and mace in a bag and put in a jar with the nutmegs and pour the vinegar over them. Boil this vinegar once a day for three successive days. The third time drop in the nutmegs and let them boil fifteen minutes; then put them in stone jars, and in three weeks they will be ready for use.

WATERMELON PICKLES.

Mrs. T. A. Phillips.

Pare off the green of the water melon rinds; cut in squares, and cover with weak alum water, poured on hot; let it stand twenty-four hours; then soak in rain water until well cleansed of the alum; put in a kettle; cover with pure water, and boil until tender; then press the water out with a napkin. Make a syrup of equal quantities of vinegar and

sugar; add one stick of cinnamon, and race ginger. Put the fruit in and cook till clear; then take it out and cook the syrup a little more.

PICKLED PLUMS.

Mrs. Theodosia Dubois.

Seven pounds of plums; three of sugar; one ounce of cinnamon; one of cloves, and one quart of vinegar. Put in a jar a layer of plums and a layer of spice; boil the sugar and vinegar, and pour it over the plums three days in succession, and the fourth day boil spices and all together. They will keep for years.

SWEET GRAPE PICKLE.

Mrs. Admiral Schenck.

Seven pounds of fruit; four pounds of sugar; one quart of vinegar. Spices should be tied in a thin cloth, and boiled in the syrup, which should be poured boiling hot, for three successive days, on the grapes. After that they may be put away for use.

CHERRY PICKLES.

Mrs. G. W. R.

Two pounds of cherries; one pound of sugar; one half pint of vinegar; pour on boiling seven mornings in succession; the last time, if amber cherries, put them in and boil a few minutes; add cinnamon.

SWEET PICKLE CHERRIES.

Mrs. Dr. Craighead.

To seven pounds of fruit take one quart of vinegar and three of sugar; one half teacupful of broken cinnamon, and a few cloves. Seed one half the cherries and stew them rich.

SPICED APPLES.

Eight pounds of apples, pared; four pounds of sugar; one quart of vinegar; one ounce of stick cinnamon, and one half ounce of cloves. Boil the sugar, vinegar and spices together;

put in the apples when boiling, and let them remain until tender. Take them out and put in a jar; boil down the syrup until thick, and pour it over.

SPICED CURRANTS.

Mrs. J. L. Brenner.

Three pounds of ripe currants; two pounds of sugar; one tablespoonful of cinnamon; nearly one half tablespoonful of allspice; one half tablespoonful of cloves, and nearly one half pint of vinegar. Boil all one half hour. Put into close glass jars.

SPICED PEACHES.

Mrs. W. A. B.

Pare and halve one peck peaches, and place in a stone jar; boil three pints of vinegar and three pounds of sugar; skim, and pour over the fruit; repeat three times, every other day; the third time, add, while boiling, one half ounce of cloves; one ounce of cinnamon, and one quarter ounce of mace unground.

SWEET PICKLE PEACHES.

Miss B. Pease.

One quart of vinegar, and four pounds of sugar; boil, and skim; peel seven pounds of fruit; put in and boil until a little soft; take them out; heat the syrup three times, and pour over hot; the last time, boil it down. If not as sweet as desired, a little more sugar may be added.

SWEET PICKLE PEACHES.

Mrs. Wm. Craighead.

To twelve pounds of peaches take six pounds of sugar and one pint of vinegar; add spice to taste.

SWEET CRAB PICKLES.

Put half a bushel of crab apples in a kettle with vinegar enough to cover them, and cook until tender; then take them

out of the vinegar and put them in jars. Measure the vinegar and add a pint more than will cover the fruit, and to each pint add one and one half pints of brown sugar; one handful of stick cinnamon; three tablespoonsful of cloves, and two of mace. Tie the spices in a bag and boil in the vinegar half an hour; then put the fruit in the jars and cover with the vinegar.

TO PICKLE PEARS WHOLE.

E. A. E.

Take three pounds of pears; peel them and cut out the ends, leaving the stems in; put them into a preserving kettle, with one quart of water, and boil until a fork will go through them easily; then lay them out on a dish; add to the juice one and one half pounds of sugar; one pint of vinegar; some stick cinnamon, whole cloves, and race ginger. Boil all five minutes, and skim; put in the pears and boil them until the syrup thickens; then take them out in a jar, and, after the syrup has boiled a little longer, pour it over them. If, after standing a few days, the syrup should become thin, take it off and boil again.

TO PICKLE NASTURTIIONS.

Take green nasturtions fresh from the vines; put them in salt and water for one day; then drain in a napkin. Put them in glass jars and cover with strong vinegar; keep the bottles closely corked. Are equal to capers, with roast lamb.

Italian Cream (Famfuld)

1 quart rich milk - 1 oz stick isinglass -
put in a bucket - set the bucket in
hot water until the isinglass dissolves &
let boil a few minutes - Sweeten quite
sweet - after it has boiled strain
thru a thin cloth & stir or pour it
until it is quite cool - While it cooling
beat a pint of rich cream, that has
been standing on ice, to a stiff froth -
then pour the milk &c into the
cream, slowly beating the cream all the
while - add one spoonful vanilla

Artificial Oysters

Grate as many ears of corn (green) as will
make one pint of pulp add one teacup of
flour - 1/2 do of butter - 1 egg - pepper &
Salt to suit taste - dropped and fried
in butter.

Cream Cake

1 cup cream - 1 do Sugar - 2 flour -
2 eggs - 1 tea spoon soda - flavor with Lemon

Water Muffins.

1 quart flour - $\frac{1}{2}$ teacup yeast - 1
table spoonful salt - warm water to
make a thick batter - beat it with
a spoon - let it rise 8 hours - bake
it in muffin rings half full - 15
or 20 minutes -

Cookies

1 cup butter - 2 Sugar - 1 cold water
 $\frac{1}{2}$ tea. spoonful Saleratus - 2 eggs - flour
enough to roll and no more.

Corn Bread

1 quart Corn milk - 2 table spoons of
Saleratus - 4 oz butter - 3 eggs - 3
table spoons flour - Corn meal to make
stiff batter -

Crullers

6 table spoons melted butter - 6 do
Sugar - 6 eggs - flour to roll - fry
in hot lard -

Green Tomato Chow Chow

1/2 bushel green tomatoes - 12 onions -
12. peppers - all chopped fine - sprinkle
over the whole 1 pint salt - Let stand over
night drain off lime - Cover with vinegar -
cook slowly in porcelain Kettle one hour -
Drain off the vinegar - Pack in a jar
then take 2 pounds of Sugar - 2 table spoon
Cinnamon - one do allspice - One do cloves -
one black pepper - half cup ground mustard
1 pint horse radish - vinegar enough to cover
the pickle - mix the ingredients with the
vinegar - heat all quite hot, pour over and
cover tight.

Currant Soy

5 lb currants ripe - 3 do Brown
Sugar - 1 table spoon pepper - 1 do cloves
1. do cinnamon - 1 tea spoon salt -
half pint vinegar - small measure - stew
one hour -

Cholera Medicine (Kills)

1 table spoon Laudanum - 1 do spts Camphor - 1 do
Capsicum - 1 do spts Menthol - 1 pint best
brandy - Tea spoonful 1 doe - mix with sweetened water

Siberian Crab Jelly

Take off the stems & cut open - wash & wash them - To each 1^{lb} add a pint of water - & boil gently until they are broken - but do not allow them to fall to a pulp - Pour the whole into a jelly bag. When the juice is transparent weigh it - put into a clean kettle & boil quickly for 10 minutes - Take it from fire & dissolve in it ten oz fine sugar to each pound of juice - boil from 12 to 15 minutes longer. Skim it clean & pour into jelly dishes - Should the quantity be large a few additional minutes boiling must be given to the juice before the sugar is added.

Grape Jelly

14 ounces of Sugar to each pound of grapes -

Quince Jam

12 oz brown sugar to 1^{lb} quince - Boil fruit in little water as possible until it will mash easily - Pour off water - mash fruit with spoon - add sugar - boil 20 minutes - Stir often.

Juice Jelly

Some unripe - one might & some ripe but quite sound quinces as quickly as possible - and throw them as they are done into a bush of the water in which they are to be boiled - allow one pint of water to each pound of fruit, and simmer gently until it is broken, but not so long as to redder the juice which should be very pale - Turn the whole into a jelly bag and let it drip without the slightest pressure - weigh the juice & put it in a clean kettle and boil quickly 20 minutes - Take it from the fire and stir in until dissolved treble or fourteen ounces ^{sugar} (if the fruit should be very acid) to each pound of juice - Put it back on the fire & keep it constantly stirred and cleared from scum. from 10 to 20 minutes longer or until it jellies -

Cherry Jam

12 lb. ripe cherries - 1 lb. sugar - break the stones off part and blanch them - put them to the fruit and sugar and boil all quickly, until the jam comes clear of the pan

Waffles-

1 lb flour - $\frac{1}{2}$ ds butter - 4 eggs
1 quart milk - 1 tea spoon yeast.
boil the milk stir in the butter, beat
up warm & let rise -

Lemon Pickle

Ripe six Lemons - cut each into 8 pcs -
put on them 1 pound of salt - six large
cloves of garlic - 2 oz Home radish
sliced thin - Likemie of cloves - mace
nutmeg & Cayene Pepper $\frac{1}{4}$ oz each. &
two oz florn of Mustard. To these put
2 quarts vinegar - Boil 15 minutes
in a mill turned sauce pan. or in a jar
set in a Kettle of boiling water.

Set the jar by for six weeks - stir daily
and keep close covered - Then put into
small bottles.

Tomato Pickles


8 lbs skinned Tomatoes - 4 do brown sugar.
put in preserving Kettle & stir of ten to prevent
burning - Boil to the thickness of molasses
add 1 qt good Cider vinegar - 1 tea spoon mace - doctine
and boil 5 minutes longer.

Fruit Fritters

Make a batter of milk flour & eggs, whatever richness desired. Stir into it, either Raspberries Ammonds or other fruit, Fry in hot lard.

Thin Cakes

Beat 3 eggs 1 qt milk - make a batter with flour, little salt - spoonful ground ginger, little grated Lemon peel. Let it be of a fine thickness and perfectly smooth - Clean the frying pan thoroughly, put in a good lump of dripping or butter, heat hot and pour in a cup full of batter, let it run all over of an equal thickness - Shake the pan frequently that the batter may not stick. When done on one side turn it, baking both sides a nice light brown - Lay it on a dish before the fire - strew sugar over it & so do the rest. To be eaten directly or then become heavy -

 The above is a good batter if thickened a little more for apple fritters

To stew Red Cabbage

Slice a small, or half a head, of red cabbage, wash it & put into a sauce pan with pepper & salt, no water but what hangs about it, and a piece of butter. Stew till quite tender. On serving add 2 or 3 spoons full of vinegar & give it a boil over the fire. Serve it with cold meat or with sausage on it.

To Pickle Red Cabbage

Slice it in a cullender and sprinkle each layer with salt, let it drain 2 days, then put it into a jar and pour boiling vinegar enough to cover. Put in a few slices of red beet root. If you like spice boil it with the vinegar. Cauliflower cut in bunches and thrown in after being salted will look a beautiful red.

Pickled Onions

In September take some small white round onions - take off the brown skin here ready a stop pan of boiling water throw in as many onions as will cover the top. As soon as they look clear on the outside take them up as quickly as possible and lay them on a clean cloth, cover them closely with another, then scald more and so on, let them lay on the cloth until cold.

Put them in a jar pour over them best vinegar just hot but not boiling.

When cold cover them - Skim the outer skin should, peel it off - They must look quite clear -

Chocolate Cake

Two cups sugar - $\frac{2}{3}$ cup butter -
1 cup sweet-milk - 3 cups flour
3 eggs two teaspoons baking powder
lemon extract - Bake as jelly cake -
Caramel - The whites of 3 eggs beaten
very stiff - 2 cups sugar boiled
until almost-candy - pour very
slowly on the whites beating them
quite fast - $\frac{1}{2}$ cake Baker's chocolate
grated - vanilla extract - stir until
cool - Then put between each cake
to over the top & sides -

Lemon Jelly Cake

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

Jelly - 2 lemons pulp & peel -
1 coffee cup sugar - butter size of
an egg - & 2 eggs - mix & boil till
clear -

Lightning Cake (Pans Full)

$\frac{1}{4}$ cups flour	} Mix	$\frac{1}{4}$ cup melted butter
1 " sugar		cup in 1 egg.
1 teaspoon B. Powder		Fill cups up with
pinch salt		sweet milk.

Flour & beat well.

Cinnamon Cake

1 cup sour cream - 1 cup sugar -
 $\frac{1}{2}$ cup melted butter - 1 egg - $\frac{1}{2}$
tea spoon soda - Mix as for Cookies
roll out & spread ground cinnamon
over the top - then roll up as a roll
jelly cake & slice off with a sharp
knife & bake - Any good cookie recipe
will do -

Caramel Cake

3 cups sugar - $\frac{1}{2}$ cups butter - 1 cup
milk - $4\frac{1}{2}$ cups flour - 5 eggs - 2 tea
spoons baking powder - Bake in layers -
Caramel for filling - $\frac{1}{2}$ cups brown
sugar $\frac{1}{2}$ cups milk - 1 cup molasses -
1 tea spoon butter - 1 table spoon flour -
2 table spoons cold water - Boil this
mixture 5 minutes - add $\frac{1}{2}$ cake
Bakers chocolate (grated) - Boil till
the consistency of custard - add
a pinch of soda - stir well &
remove from the fire - when cold
flavor with vanilla - spread between
the layers & on top of the cake & set
it in a sunny window to dry -

Ginger Bread

Two tea cups New Orleans molasses
2 cups boiling water $\frac{3}{4}$ cup melted
butter - 1 table spoonful ginger -
2 teaspoons soda - add flour to
make a smooth batter. beat well

Lemon Pie

Yolks of 2 eggs - 1 cup sugar the
juice & grated rind of 1 lemon
 $1\frac{1}{2}$ cups cold water 2 table spoon
flour & 5 of water mixed for
thickening - Bake till done but not
watery - Beat the whites to a stiff
froth & stir in $\frac{3}{4}$ cup sugar -
spread over the top & brown in oven

Frosting, Icing &c -

Beat $\frac{1}{4}$ lb pulverized sugar with the juice of 1 large lemon. - add the white of 1 egg beaten to a stiff froth. 1 table spoon rum or Arrak - Beat till snowy white - put over your cake & dry in a warm oven -

Chocolate frosting -

1 cake or ($\frac{1}{2}$ lb) Maillard's French vanilla sweet chocolate grated. $\frac{1}{2}$ cup granulated sugar. $\frac{3}{4}$ cup sweet milk. 1 table spoon butter a little salt - Boil 20 minutes stirring constantly. Take from the fire & pour into a dish. When near cool add 1 table spoonful vanilla - spread on the cake - If the mixture is thicker than jelly thin it with milk. This quantity will ice 2 cakes & layers each -

Another

Whites of 3 eggs beaten very light. 9 Table spoons powdered sugar, 6 table spoon grated chocolate -

make a cream or custard
pie reserving for frosting the
whites of 3 eggs using the yolks of
1 or 2 whole eggs for the pie -
while the pie is baking scrape
very fine 2 Tablespoons Baker's Chocolate
to place it on the back part of the stove
to melt - Now beat the whites of the eggs
well - add 6 Tea spoons pulverized sugar -
when the chocolate is melted, stir a little
of the frosting into it beating very hard -
add a little more till all is added - Do
not make the mistake of stirring the
chocolate into the egg as it will remain
clouded - when the pie is done pour
the frosting on top to return to the oven
for 5 minutes - It is better to warm
chocolate to make it soft - to mix in
frosting or Charlotte Russe, than to
dissolve in water -

Icing

2 1/2 cups sugar - 2/3 cup water - Boil
together until it candies - Then add
the whites of 3 eggs slightly beaten
stirring briskly for 15 minutes or
until perfectly smooth & white - Then add
the juice of 1 lemon - This is sufficient for
1 large white Mountain cake of 8 or 9 layers

Another

Beat the whites of 4 eggs with 1 lb powdered sugar, sifted with $\frac{1}{2}$ table spoon starch, & $\frac{1}{4}$ ounce fine gum arabic - stir it well -

Chocolate icing

The whites of 2 eggs $\frac{1}{2}$ cups pow'd sugar - 6 large table spoons Chocolate

Chocolate filling -

Whites of 3 eggs - $\frac{1}{2}$ tea cups sugar
3 table spoons grated Chocolate
1 tea spoon vanilla - Beat the whites of the eggs well - Then add the other ingredients - then beat all together & spread between the layers & on top of the cake -

Grab Apple jelly

Wash & halve the apples, cut out the blossom - put them in to a porcelain lined kettle. turn boiling water on them but not enough to cover them & cook till very soft. stirring occasionally to prevent burning. remove from the fire & let them cool off some. then put them into a bag made double from a piece of an old table cloth coarse & soft - & then squeeze - in consequence of having the bag double none of the pulp gets through. put the juice into the kettle & boil removing the scum as it rises until perfectly clear & continue to boil a few minutes longer. then measure it. add the same amt. of sugar (granulated) & boil a little over $\frac{1}{2}$ hour. or until it is jelly - if when cold it is not thick enough it can be heated over next day.

Canned Fruits & Vegetables.

CANNED PEACHES AND PEARS.

Mrs. P. P. Lowe.

Of peaches, the white heath clings are preferred; of pears, the flemish beauty. Take white clings tolerably ripe; pare and keep them covered in a deep jar until ready to use; then to three pints of seeded peaches put one pint of water and four tablespoonsful of pure white sugar; cook them a few minutes, or until a silver fork will enter them easily, but not enough for the fruit to break; then put in cans and seal immediately. This quantity usually fills a one quart can. Pare only enough for four cans, and put them up before preparing more, unless two or three persons are at work; then let one person can steadily, using two kettles, and putting in each enough to fill two quart cans. First put in your kettle the water; add the sugar, and when that is dissolved put in the peaches. Can as soon as possible after peeling to prevent their discoloring by exposure to the air.

CANNED PEACHES.

Mrs. J. R. Reynolds.

Take nice ripe peaches; after paring, put them in a boiling syrup of sugar and water, (four tablespoonsful to one quart); cook ten minutes. Can and seal boiling hot.

BRANDY PEACHES.

Mrs. J. R. Young.

Take nice peaches, pared smoothly; scald them in an ordinary syrup until soft enough to run a straw in; place them in a jar; make a fresh, rich syrup. To one pint of syrup add one pint and a half of best whisky; pour this over your peaches and let stand over night; if the syrup looks thin, boil over and add more sugar.

TO PRESERVE PEACHES FOR PIES.

Take five pounds of sugar to fifteen pounds of peaches; boil half an hour; then add one and one half pints of vinegar and let boil fifteen minutes. Bottle and seal up.

TO PRESERVE STRAWBERRIES.

Miss Armstrong.

To two pounds of fine large strawberries, add two pounds of powdered sugar; put them in a preserving kettle over a slow fire until the sugar is melted; then boil them precisely twenty minutes, as fast as possible. Have ready a number of small jars and put the fruit in boiling hot; cork and seal the jars immediately; keep in a dry place. The jars must be heated before the hot fruit is put in, otherwise they will break.

PRESERVED QUINCES.

Mrs. Theodosia Du Bois.

Take fine apple quinces; cut them in half; pare and remove the cores; weigh them, and to each pound of quinces allow one of sugar. Then put them into a kettle; cover with cold water and boil until they are tender enough to pass a broom splint through. Take out one at a time, and put them on dishes to cool and drain. Put sugar in a kettle with water enough to dissolve it; then put the quinces into the syrup and let them cook until of a light color, skimming them all the time. Do not let them remain long, or they will

turn dark. Lay them on dishes, and when cool put in jars. Skim the syrup and strain through a hair sieve and pour over the quinces.

BLACKBERRIES.

Allow one pint of currant juice and one pint of water to six pounds of blackberries. Give them their weight in sugar; boil until the syrup is rich.

PRESERVE CRAB APPLES.

Put the crab apples in a kettle with grape leaves in and around them, and a small bit of alum. Keep them scalding hot about one hour; then take them out; skin and take out the seeds with a small knife, leaving on the stems; lay them in cold water. Make a syrup of one pound of sugar to one pound of apples; wipe and put them in; stew gently until they look clear; take them out and boil the syrup longer.

TO PRESERVE ORANGES.

Boil the oranges in soft water until you can run a straw through the skin. Put three quarters of a pound of sugar to each pound of fruit; take the oranges from the water and pour the hot syrup over them; let them stand over night; next day boil them in the syrup until it is thick; then take them out and strain it over them.

GREEN GAGE PLUMS.

Take an equal quantity of fruit and sugar; pour boiling water on the plums and wipe them dry; prick them. Then make a syrup of the sugar and one half pint of water; when it boils put in half the plums; let them do slowly until they look clear; then take them out and put in the balance. If the syrup is thin, boil it longer.

CITRON MELON.

Pare the melons; take out the seeds, and cut in squares

half an inch thick ; lay in salt and water one hour ; then wash off and boil in strong ginger tea. Make a weak syrup of sugar and water and boil ten minutes ; then make a syrup of one pound of sugar to one pound of citron ; boil in this until it looks clear ; season with lemon peel.

GOOD APPLE SAUCE.

Peel, quarter and core as many apples as you desire ; put them in a vessel with just enough water to stew them. While they are cooking have a vessel on the fire with one half pint of water ; one tablespoonful of butter ; one of sugar, and one quarter of a nutmeg, grated. When this boils, stir in enough paste thickening to make it of the consistency of cream ; put your apples in a dish and pour this over them.

RASPBERRY JAM.

Mrs. S. Craighead.

Take the best of red antwerp strawberries ; to every pound of fruit allow three quarters of a pound of white sugar ; mash them up well and mix with the sugar. Put them into a preserving kettle (porcelain is best), and let them boil one half hour, skimming them frequently ; put into close glass jars ; keep in a cool, dark place.

JAM.

Mrs. Theodosia DuBois.

Seven pints of white currants ; ten of red raspberries ; twelve pints of sugar. Boil slowly one half hour ; then put in the sugar, and boil well three quarters of an hour, stirring most of the time to prevent its burning.

PEACH JAM.

Take ripe freestone peaches ; pare and cut in small pieces ; to every pound of peaches allow one half pound of white sugar ; put the sugar over the peaches and let them stand two hours ; then put them into a porcelain kettle on the fire,

and boil slowly; stir all the time until the fruit is mashed smooth, and it almost jellies; put into glass jars.

CHERRY JAM.

To each pound of cherries allow three quarters of a pound of white sugar; seed them; and as you do so throw the sugar gradually into the pan with them; cover, and let them stand over night; next day boil them until they form a thick paste.

ORANGE MARMALADE.

Separate the pulp from the skin and seeds of the oranges; soak the skins over night in cold water; (if the oranges are bitter put a little salt in the water). Scrape the skins well, carefully removing all the white; then cut the yellow part into shreds, as fine as possible, and add to the pulp. Add one pound of sugar to every pound of fruit. Boil twenty minutes.

PINEAPPLE JAM.

Peel pineapples, carefully cutting out black specks with a penknife; grate on a coarse grater. Use one pound of sugar to one pound of pineapple; boil until clear (about three quarters of an hour). Put in small glass jars, and seal up.

TOMATO JAM.

Take one half pound of sugar to one pound of tomatoes; put together in a stone jar and let stand twenty-four hours; then take off the juice and strain it. Put it in a porcelain kettle; bring to a boil, and skum; then put in the tomatoes with a handful of stick cinnamon tied in a cloth; stir all the time. About ten minutes before removing from the fire, take out the cinnamon and add one teacupful of good vinegar to one gallon of jam. Boil until the jelly will not separate.

FOR CANNING CORN.

Mrs. J. R. Young.

Get the best sweet corn; scald it on the ear, and cut it off

while hot; put it in a pan over a kettle of boiling water, to keep it hot until you get enough cut to fill a can. Have a kettle of weak brine boiling in a porcelain kettle. Fill your can within an inch of the top with corn; then cover it with the brine, leaving room for it to swell; seal the can while boiling hot.

FOR CANNING CORN.

Dissolve one and one fourth ounces of tartaric acid in one half pint of water; cut the corn from the cob; put it in a vessel over the fire, and bring to the boiling point; to each pint of corn allow one tablespoonful of this solution. Boil one half hour, stirring occasionally; then put the corn in quart cans, and seal tightly. When wanted for use, pour the corn into a bowl, and stir in two thirds of a teaspoonful of soda to each quart of corn. Let it stand one hour before cooking.

TO CAN GREEN CORN.

Cut the corn off the cob; pack very closely into quart cans; then solder so that every particle of air is excluded. Set the cans in a kettle of cold water and bring it to a boil; let the corn boil two and a half hours in this sized cans (larger cans will require more time). When done pour cold water into the kettle to cool the cans and enable you to remove them carefully.

Drinks for Family Use.

TO MAKE CHOCOLATE.

Take three tablespoonsful of chocolate (scraped) and dissolve it in one teacupful of boiling water; add to it one pint more water, and when it comes to a boil, stir in as much milk as is desired. Boil five minutes.

TO MAKE COFFEE.

First have the coffee roasted an even, rich brown; do not grind it too fine; allow one tablespoonful of ground coffee for each cup of coffee; put it into the coffee boiler; stir into it the white of one egg, and just enough cold water to mix it; then pour on boiling water. For six tablespoonsful of coffee put in three pints of water; boil twenty minutes; set it aside, and pour in one teacupful of cold water to settle it; then transfer it to the urn.

Coffee for forty persons—three pints of ground coffee and two gallons of water.

TO MAKE TEA.

First scald the teapot; pour out that water, and put in two teaspoonsful of green tea; add a cupful of water; let it stand ten minutes; fill up with boiling water.

GRAPE WINE.

To every quart of grape juice, take one pound of sugar,

and one quart of water. Put it in jugs, filling them, and keeping out enough to supply the jugs as it works over; when it is done fermenting, put the corks in loosely, and let stand six weeks; then bottle, and cork tight.

ELDERBERRY WINE.

To two quarts of berries, put two quarts of water; boil half an hour; strain the liquor through a hair sieve; then to every quart, put three quarters of a pound of brown sugar; four ounces of ginger, and two of cloves. Boil the whole fifteen minutes. Pour it into a tub, and, when cool, put in a jug or keg, with a piece of toast dipped in yeast. Keep it in a warm place; in four or five days put in one pint of brandy. It will be ready to bottle about Christmas.

BLACKBERRY WINE.

Measure the berries and bruise them; to every gallon, add one quart of boiling water; let them stand twenty-four hours, stirring occasionally; strain the juice through a flannel bag; to every gallon, add two pounds of brown sugar; pour it into a cask, and let it stand till through fermenting; then bung up tight.

CURRANT WINE.

Mrs. J. F. E.

Take one quart of juice; two of water, and three pounds of sugar; dissolve the sugar in the water; then mix all together, and fill the vessel to the brim, leaving the bung out until fermentation ceases; fill up every morning with fresh juice and water, so that the skum may throw itself off; when it has stopped fermenting, add two quarts of whisky to one barrel. Bung up tightly, until February or March, when it may be racked off and bottled.

CURRANT SHRUB.

To a pint of strained currant juice, put a pound of sugar;

boil gently together eight or ten minutes; then set it to cool; when lukewarm, add a wine glass of brandy to every pint of syrup; bottle, and cork tight. Keep in a cool place.

RASPBERRY SHRUB.

Mrs. Graham.

One gallon of red berries, and one half gallon cider vinegar; let it stand over night; then strain; put in six pounds of white sugar; let it boil; skim, and let it stand until cool; then bottle it, and when used, put in two thirds ice water.

RASPBERRY VINEGAR.

Put two quarts of raspberries in a stone jar; pour over them one quart of the very best vinegar; let it stand twenty-four hours; then strain, and pour the liquor over fresh fruit, and let it stand in the same way; allow one pound of sugar to a pint of juice; put it into a stone jar, and set in a pot of boiling water for one hour; skim well; put into bottles, cork and seal tight. Diluted with water, it is a very nice drink for the sick. Toasted bread may be eaten with it.

STRAWBERRY ACID.

Twelve pounds of fruit; two quarts of water; five ounces of tartaric acid. Put the acid in the water, and, after it is dissolved, pour it over the fruit; let it remain forty-eight hours; and then strain it. To one pint of clear juice, add one and one half pounds of white sugar; let it stand two or three days, stirring once or twice a day to dissolve the sugar, then bottle it. Place a cork loosely in each bottle until a slight fermentation take place, then cork tight, and keep the bottles erect; the whole process to be cold, and no tin vessel must be used in the making of it.

ELDERBERRY SYRUP.

Wash and strain the berries, which should be ripe; to a pint of juice, add a pint of molasses; boil twenty minutes,

stirring constantly. When cold, add to each quart four tablespoonsful of brandy; bottle, and cork tight. Is good for a cough.

ORANGE SYRUP.

Select ripe and thin skinned fruit; squeeze the juice through a sieve, and to every pint add one pound of white sugar. Boil slowly ten minutes and skim as long as any skum rises; when cold, bottle. Two tablespoonsful of this syrup, mixed with melted butter, makes a good sauce for puddings. Three tablespoonsful of it in a glass of ice water makes a nice drink.

LEMON SYRUP.

To every pint of strained juice, add one pound and one quarter of sugar. Let it simmer until it becomes clear; when cold, bottle and cork tightly.

PINEAPPLE SYRUP.

Pare and cut the pineapples in pieces, and to every three pounds add a quart of water; cover them, and boil until very soft; then mash and strain. To one pint of this juice add one pound of sugar; boil to a rich syrup, put in bottles and cork tightly.

BLACKBERRY CORDIAL.

Mrs. G. W. Rogers.

To a peck of berries, take one pint of water; boil and strain them; to three quarts of juice, add three pounds of crushed sugar; boil and skim; stir in one ounce each of cloves and cinnamon; when cold, add one quart of best brandy, and two nutmegs, grated; bottle and seal up.

QUINCE CORDIAL.

Grate the quinces, and strain them through a flannel bag. To every three quarts of juice add one quart of brandy; two

pounds of sugar; spice if you wish; bottle tight; keep in a cool place.

CHERRY CORDIAL.

Mash and strain the cherries, and, to one gallon of juice put two pounds of sugar. Boil together, and add one half pint of spirits to a gallon. When cold, bottle.

SUMMER DRINK.

One large lemon; one ounce of ginger root; one and one half pounds of sugar; one gill of yeast; one ounce of tartaric acid; two and one half gallons of water. Slice the lemon; bruise the ginger, and mix all together, except the yeast; pour the water boiling hot upon the mixture, and let stand until it is milk warm; then add the yeast and set in a warm place for twelve hours; then bottle; tie the corks down tightly. It will be ready for use in forty-eight hours.

CREAM NECTAR.

Three pounds of white sugar; two ounces of tartaric acid dissolved in one quart of soft water over night; stir in the whites of three eggs, well beaten; flavor to taste; bottle and keep in a cool place. Allow three tablespoonsful of the syrup to one glass of water; add soda enough to make it effervesce; put the soda in the water first.

EGG NOGG.

Twelve eggs; one and one half pounds of sugar; three pints of cream; one of new milk; two tumblersful of jamaica spirits; one of brandy. Beat together for one hour; then heat over hot water until milk warm; then beat until cold.

EGG NOGG.

Mrs. William Craighead.

Twelve eggs; one pound of granulated sugar; beat the yolks of eggs and sugar together until very light; set them

over a pot of boiling water, beating constantly until they are warmed through. Add from four to six wine-glasses of brandy, five pints of milk, and the whites, beaten to a stiff froth, last.

BEER.

One pint of molasses; one pint of yeast; one tablespoonful of cream tartar; one ounce of ginger, and six quarts of cold water; mix and let stand twelve hours before bottling.

SPRUCE BEER.

Take four ounces of hops; boil half an hour in one gallon of water; strain it; add sixteen gallons of warm water; two gallons of molasses; eight ounces of essence of spruce dissolved in one quart of water; put it in a clean cask; shake it well together; add one half pint of yeast; let it stand and work one week; if warm weather, less time will do. When drawn off, add one tablespoonful of molasses to each bottle.

HARVEST BEER.

To make fifteen gallons of beer, put into a keg three pints of yeast; three pints of molasses and two gallons of cold water. Let it stand a few minutes; then mix well together three quarts of molasses, three gallons of boiling water with one ounce of ginger, and pour all into the keg; fill it up with cold water. A decoction of sassafras is an addition to the flavor of the beer.

FOOD FOR THE SICK.

In preparing articles of diet for the sick be careful to use cooking utensils that are perfectly sweet and clean.

Food should be prepared in small quantities, and served in the most inviting manner.

BEEF TEA.

Cut one pound of lean, fresh, juicy beef into thin slices; sprinkle with a little salt; put it into a wide-mouthed glass or stone jar; cover closely; set it in a kettle of water which must boil hard for one hour; take out the jar and strain the essence of the beef into a bowl. Chicken tea may be made in the same manner.

MUTTON BROTH.

Boil a piece of mutton until it will fall from the bone; then strain the broth and let it get cold, so that the fat will rise, which must be taken off; then warm the liquor and put in a little salt. Swelled rice or barley may be added to it. Veal or chicken broth is made in the same way.

GRUEL FOR THE SICK.

Gruel can be made from oatmeal, arrowroot, wheat flour or corn meal. In all cases these things should be first mixed smoothly with a little cold water, and afterwards more water

added; boil and season to taste. Two tablespoonsful of any of them is enough to make one pint, when boiled. A few raisins boiled in gruel is an improvement.

EGG GRUEL.

Beat the yolk of one egg with one tablespoonful of white sugar; pour one teacupful of boiling water on it; add the white of the egg beaten to a froth, with any seasoning or spice you may desire. To be taken warm.

PANADA.

Toast a slice of bread very dry, until a nice brown color, but do not scorch it; break in small pieces into a bowl; put in sugar and a little grated nutmeg and pour boiling water over it. If the patient has no fever one half glass of wine may be added.

BARLEY PANADA.

Boil a small teacupful of barley in water (with a few raisins) until it is soft. Put in sugar and a little grated nutmeg; break in bits of toast or dry rusk after it is taken from the fire.

EGG PANADA.

Boil one handful of good raisins in one pint of water; toast a piece of bread nicely and cut it up into a bowl; beat one egg with a teaspoonful of sugar and put with the bread. When the raisins are soft, pour them, with the water in which they were boiled, over the toast and egg, stirring all the time; season to taste with wine, nutmeg and butter, if the patient can bear it.

TOAST WATER.

Cut slices of bread very thin; toast it dry and brown, but do not let it burn; put it in a pitcher and pour boiling water on it. Toast water will allay thirst better than almost any thing else.

APPLE WATER, ETC.

Roast two nice, tart apples; mash and pour over them one pint of water, or slice raw apples and pour boiling water over them. Tamarinds, currant or grape jellies, cranberries or dried fruits of any kind, mixed with water, make a good drink.

WINE WHEY.

Boil one pint of milk; when it rises to the top of the sauce pan, pour in a large glassful of sherry or maderia wine; let it boil up; if it separates, take it off the fire; let it stand a few minutes, but do not stir it. Strain it through swiss muslin.

BUTTERMILK WHEY.

Put one quart of buttermilk in a sauce pan over the fire; when it boils, put in the beaten yolk of one egg, and, if it can be allowed, a little cream or butter; beat the white of the egg very light and stir in; add sugar and spice to taste.

TAMARIND WHEY.

Mix one ounce of tamarind pulp with one pint of warm milk; strain it and add a little sugar to the whey.

MULLED WINE.

Beat together one egg; one glass of wine, and one table-spoonful of sugar; add to it one half pint of boiling water; stir all the time to prevent curdling; pour it into a tumbler and grate a little nutmeg over it.

MULLED JELLY.

Take one tablespoonful of currant or grape jelly; beat with it the white of one egg and a little loaf sugar; pour on it one half pint of boiling water, and break in a slice of dry toast or two crackers.

EGG NOGG.

Mrs. William Craighead.

Beat up one egg; one and one half table-spoonsful of sugar; three table-spoonsful of cream, and one of liquor.

BLACK TEA.

Put one teaspoonful of tea in a vessel that will hold one pint; pour over it two small teacupsful of boiling water; cover closely, and set by the fire to draw.

COFFEE.

Put two teaspoonsful of ground coffee in a small tincup. Pour boiling water on it; cover and set over the fire five minutes; then let it settle and pour off in a cup; add sugar and cream if desired.

CHOCOLATE.

To make a single cup of chocolate, grate one desert-spoonful in a tincup and pour on it a teacupful of boiling water; cover and let stand over the fire five minutes; just before taking it off, stir in a teaspoonful of cream.

IRISH MOSS BLANC MANGE.

Pick over, carefully, one teacupful of Irish moss; wash it first in saleratus water; then rinse it several times in fresh; put it in a tin bucket, with one quart of milk; cover closely and set in a pot of boiling water. Let it stand until the milk begins to thicken, then strain through a fine sieve, and sweeten with powdered sugar; flavor with lemon or vanilla; wet the mould in cold water; pour in the blanc mange, and set in a cool place. When quite firm, loosen the edges from the mold and turn out on a dish. To be eaten with sugar and cream.

RYE MUSH.

Take four tablespoonsful of rye flour; mix smooth with a little water, and stir it into one pint of boiling water; boil twenty minutes, stirring frequently. To be eaten with cream or milk.

OYSTER TOAST.

R. L. E.

Make a thick slice of well browned and buttered toast; lay

it in a hot dish. Put six oysters; half a teacupful of their own liquor, and not quite one half teacupful of milk, into a tin cup. Boil one minute. Season with butter, pepper, and salt, and pour over the toast.

BOILED CUSTARD.

Beat up one egg, with a heaped teaspoonful of sugar; put it into a teacupful of boiling milk; stir until it thickens. Pour it into a bowl, over a slice of toasted bread. Spice to suit.

MEIG'S DIET FOR INFANTS.

A piece of sheet gelatine two inches square, soaked for a short time in cold water, then boil in one half pint of water about ten minutes; add, with constant stirring, one teaspoonful of arrowroot, dissolved, and one half pint of milk; add a little cream just before removing from the fire, and a moderate quantity of sugar.

DRIED FLOUR FOR INFANTS.

Take one teacupful of flour; tie it up tightly in a close muslin bag; put it in a pot with cold water; boil three hours; then take it out and dry the outside. When used, grate it; one tablespoonful is enough for one teacupful of milk (which would be better with one third water); wet the flour with a little cold water; before stirring it into the milk add a very little salt. Boil five minutes.

BEEF TEA FOR INFANTS.

Take one and one half pounds of the best steak; cut it into very small pieces, and put them into a glass jar with enough cold water to cover the meat; tie the top of the jar on and put it into a saucepan full of cold water; place it on the fire and boil three hours.

MISCELLANEOUS.

DIPHTHERIA.

Make two small bags out of close drilling; long enough to reach from ear to ear; fill them with equal parts of wood ashes and salt; wring one at a time, very dry, out of hot water, and apply to the throat; cover it up with dry flannel; when it becomes cold, change for a warm one, and continue to do so until the skin is slightly irritated. For children, put flannel between the bag and the throat; or, the salt and ashes may be heated before putting them into the bags, and applied dry to the throat. Make a gargle of one teaspoonful of molasses; one of salt, and one half teaspoonful of cayenne pepper; mix these with one teacupful of hot water; when cool, add one quarter of a cup of cider vinegar. Gargle every fifteen minutes.

COUGH SYRUP.

Take one ounce of thoroughwort; one of slippery elm; one of stick licorice, and one of flaxseed. Simmer together in one quart of water until the strength is extracted; then strain, and add one pint of molasses, and one half of a pound of loaf sugar; simmer well together. When cold, bottle tight. Dose—One tablespoonful at a time, as often as the cough demands.

EXCELLENT COUGH MIXTURE.

Take a handful of hoarhound; boil in a quart of water;

add one pint of Orleans molasses, and one pound of brown sugar. Boil to a thin syrup. Put all in a bottle, and add one tablespoonful of tar. Shake while warm, until the tar is cut into small beads. Dose—Take one tablespoonful whenever the cough is troublesome.

FOR A COUGH.

Roast a lemon very carefully, without burning it. When it is thoroughly hot, cut, and squeeze the juice into a cup, over two tablespoonful of powdered sugar. Dose.—A tablespoonful.

REMEDY FOR BURNS.

One pint of lard, warm; one tablespoonful of brimstone (pulverized); one of tar, and one teaspoonful of verdigris.

SIMPLE REMEDY FOR RHEUMATISM.

Bathe the parts affected with water (in which potatoes have been boiled), as hot as can be borne. This has been tested and found to be very efficacious.

DYSPEPSIA REMEDY.

One cup of sugar; one pint of bran. Mix well together, and brown it in the oven same as coffee, stirring often. Eat of it two or three times a day.

CURE FOR FEVER AND AGUE.

Mrs. A. C. Clark.

One ounce of Peruvian bark; one ounce of cream tartar, and sixty cloves; all pulverized, and put into one quart of whisky. Dose—One half of a wine glass, three times a day.

AGUE BITTERS.

Mrs. P. P. Lowe.

Ten cents' worth of prickly ash berries; five cents' worth of dogwood bark; same of sarsaparilla, and the same of wild cherry. Put the above into a bottle large enough to hold

them, with one quart of the best whisky. Let stand a day or two before using. Dose—For an adult, a little more than one half a wine glassful three times a day; use it until there is only enough left for three doses for the ninth day, or whatever day precedes the one on which the chill is likely to return.

ANTIDOTE FOR POISON.

Swallow, instantly, a glass of warm water, with a heaping teaspoonful of common salt, and one of ground mustard, stirred together. This will serve as an emetic; afterward, take the whites of two raw eggs. If you have taken corrosive sublimate, take one half dozen raw eggs, besides the emetic; if laudanum, a cup of very strong coffee; if arsenic, first the emetic, then one half cup of sweet oil, or melted lard.

TO PREVENT LOCKJAW,

In case of any wound or scratch, from which lockjaw may be apprehended, bathe the parts freely with lye, or saleratus water. A rind of salt pork bound upon a wound occasioned by a needle, pin, or nail, prevents lockjaw. It should always be applied until medical aid can be procured.

FOR FROSTED LIMBS.

Two drachms of beeswax; two of Venice turpentine; one and one half drachms of chloroform; one half drachm of camphor, and one half ounce of lard. Melt the beeswax, turpentine, and lard, over a slow fire; then add the camphor and chloroform. Bathe the frosted parts in warm water, and rub the ointment on by the fire.

TO STOP THE FLOW OF BLOOD.

Bind the cut with cobwebs and brown sugar, pressed on like lint, or with the fine dust of tea. When the blood ceases to flow, apply laudanum.

CURE FOR WASP STING.

Make a poultice of saleratus water and flour, and bind on the sting. For a bee sting, apply sliced raw onion.

CURE FOR SPRAINS.

Beat up an egg to a thick paste with fine salt; spread it on a cloth, and bind on the part affected. Renew occasionally.

TO REMOVE TAR FROM THE HANDS OR CLOTHING.

Bub well with clean lard, and afterward wash with soap and warm water.

TO REMOVE DISCOLORATION BY BRUISING.

Apply a cloth, wrung out of very hot water, and renew frequently, until the pain ceases.

TO CLEANSE THE HAIR.

Beat up the yolk of an egg, with a pint of soft water; apply it warm; rub well, and afterward rinse with clean soft water.

CAMPHOR ICE.

Mrs. Wm. Craighead.

One ounce of white wax; two of spermacetti, and one of gum camphor, well pulverized. Put all in a tin cup, and nearly cover with olive oil; put it on the stove and let simmer for fifteen minutes, but not boil.

COLOGNE.

Mrs. J. R. Young.

Three ounces of oil of burgamont; two of lemon; two of lavender; rose, one hundred and twenty-eight drops; alcohol, two gallons; twenty-eight drops nevoli.

COLD CREAM.

One ounce of rose water; one half ounce of spermacetti; one drachm of white wax, and fourteen drachms of almond

oil. Melt the last three in a china cup, in hot water; then add the rose water gradually.

SALVE.

Mrs. W. C.

Four ounces of mutton tallow; two of beeswax; one of rosin, and one half ounce of gum camphor. Simmer well together; take off the fire, and then add one gill of alcohol. Good for all kinds of sores and wounds.

BROWN SALVE.

Two pounds of mutton tallow; put in as many gympson (Jamestown weed) and plantain leaves as possible; fry, until they crimp up, and then strain; to this add about two table-spoonsful of tar; let it boil up; then pour it into the vessel in which it is to be kept, and let cool.

EXCELLENT LINIMENT.

One ounce of spirits turpentine; two of olive oil; one of spirits camphor, and two of spirits ammonia.

EXCELLENT LINIMENT FOR CUTS.

Take four ounces of balm gilead buds, and steep them two or three days in one quart of alcohol; then strain off the liquor, and add to it three ounces of turpentine; four of gum camphor; three of oil of arganum, and two of sweet oil. Is good for either man or beast.

CURE FOR A FELON.

Take rock salt, and heat it in the oven; then pound it fine, and mix it with turpentine, equal parts; put it on a cloth, and wrap around the part affected; as it dries out, make a fresh application, and so on until cured.

LEY POULTICE.

Tie a tablespoonful of wood ashes in a rag and boil it in one pint of water fifteen minutes; take out the ashes and thicken

with corn meal. Stir in a teaspoonful of fresh lard; spread on a cloth and apply warm.

CREAM POULTICE.

Put to boil one teacupful of cream; mix two tablespoonsful of flour in milk and stir into the boiling cream.

LILLY ROOT POULTICE.

Pound the roots of the sweet white lilly, and put them on to boil in rich milk; when soft, thicken with bread crumbs. This is a most valuable poultice for a gathering.

HOP POULTICE.

Boil a handful of hops in a pint of water until very soft; then thicken with corn meal. It is good for a sore throat or swelled face.

POTATO POULTICE

Is said to be better than one made of bread; is more efficacious; keeps heat longer, and can be reheated, if necessary. The potatoes are pared, boiled and mashed fine; put into a thin muslin cloth, and applied quite moist, and as warm as the patient can bear it.

FOR KEEPING CIDER.

Mrs. L. A. Tenny.

One quart of milk; one pound of best mustard (in box); one full barrel of cider, and four extra gallons. As it ferments fill it up until it becomes quiet; then rack it off; put it in a clean barrel and set it in the cellar.

TO PRESERVE MILK.

Put a small piece of horse-radish into a pan of milk and it will keep it sweet.

PRESERVING BUTTER.

Take two parts of the best table salt; one part of sugar, and

one part of salt-petre; blend the whole completely. Take one ounce of the composition for one pound of butter; work it well into a mass; then pack it solid into a stone jar.

TO KEEP BUTTER.

Mrs. A. C. Coburn.

Make a brine of rock salt that will bear up an egg. Boil, and skim it well; pour into a clean vessel to cool. Then pour off into a stone or wooden vessel that has not been used for any thing else; tie up rolls of butter in cloths and drop in the brine. Be careful to keep the vessel covered, and the butter under the brine.

FOR KEEPING PICKLES IN BRINE.

Mrs. G. Arnold.

Wash them clean. Put into the bottom of a cask one half inch of dry salt; then a layer of pickles; then a layer of salt (no water). Put a board on, and a light weight to keep them down; they will draw their own brine.

When wanted for use, put the pickles into a porcelain kettle; not more than half full; fill up with cold water; cover and set it on top of the stove; stir the pickles frequently; when almost boiling, pour off the water and fill up as before. Repeat this process several times, or until the salt is extracted; put a small lump of alum in the last water with part vinegar; throw that away and boil vinegar with any spice you desire, and when cold put in the pickles. They will be ready for use in a few days.

CURING HAMS.

Mr. Prugh.

As soon as the hams are cut and ready, rub them thoroughly with a mixture of salt and saltpetre, dry, in the proportion of three tablespoonsful of salt and one tablespoonful of saltpetre (pulverized) to four hams. Let them lie for twenty-four hours; then put them down into a tub and cover them

well with brine strong enough to bear an egg. Leave the hams in this liquor for five weeks; then take them out and wash off with warm water. Have ready plenty of ground black pepper and rub the whole ham well with it, especially on the cut sides; rub it very thick, and in any little cracks and about the bone. Then hang up and smoke with green sugar-tree wood.

TO SUGAR CURE HAMS.

For one hundred pounds of meat take five pounds of sugar; two ounces of pulverized saltpetre, and seven pints of salt. Rub the hams first with the saltpetre and then with the sugar; then pack them in a meat-tub and let them remain one week; rub salt into them and pack them again in the same tub. They will be ready for the smoke-house in from four to six weeks, depending upon the size of the hams. The position of the hams ought to be changed several times so that all will be equally salted.

TO CURE TONGUES.

Wet each tongue with molasses; rub on it a teaspoonful of pulverized saltpetre, and as much salt as will stick to it, besides putting a little loosely in the cask. Let them lie three weeks in brine, turning frequently, then rinse off and hang up to dry.

TO PRESERVE EGGS.

One heaping pint of salt; one scant pint of lime, and six quarts of water. Let the pickle stand a few days, stirring it occasionally; drop the eggs in carefully without cracking them. They must be fresh.

KEEPING EGGS.

One and one half pints of lime, and five cents worth of beef suet. Slack the lime; then add one and one half gallons of water. Render out the suet and put with it; let all come to

a boil. Have a wire ladle; dip a few eggs at a time in the boiling solution, for a minute; then lay them on something to dry; then pack away in a box, in either sawdust or bran.

TO PRESERVE SAUSAGE.

Heat ground sausage meat slowly in a tin pan or kettle, while mixing in the salt, sage and pepper; not permitting it to cook or burn. When thoroughly mixed and while hot, put in a tight jar and pour melted lard over the top one half inch thick. Keep it in a cool place. For use during the summer.

WASHING FLUID.

Mrs. W. R. S. A.

Take two pounds of potash; put it in an earthen vessel and add two gallons of boiling rain water; one ounce of salamonnia, and one ounce of salts of tartar. Put them in an earthen vessel; add one quart of boiling rain water, and let stand twenty-four hours. Then strain all through a flannel bag; put together in a stone jug and cork tight. Have the water in the boiler near boiling; then put in one teacupful of the fluid and use less soap. After the clothes have been well washed through one water, put them in and boil for half an hour. Then rub the clothes out of the boil and rinse; for each boiler of clothes after the first, use only half the quantity of the fluid.

CLEANSING FLUID.

Two drachms of chloroform; one half ounce of sal soda; one half ounce of alcohol; two ounces of white castile soap; two and one half ounces of aqua ammonia; cut the soap fine and dissolve it in one gallon of soft water; strain it and then add the other ingredients. This fluid will remove grease and spots from any fabric.

CLEANSING CREAM.

Three ounces of castile soap, and one of borax; dissolve together, in one quart of rain water, over the fire. When

dissolved, add four quarts more of cold water; then add the spirits: four ounces of alcohol; three of ammonia; two of ether, and one of glycerin. This is nice to take out grease, paint, &c., from all materials.

HARD SOAP.

Pour four gallons of boiling water on six pounds of sal soda and three pounds of unslacked lime. Stir and let stand over night; pour off carefully and add six pounds of perfectly clean grease; boil two hours, stirring most of the time. If it does not seem thick enough, put another pailful of water on the settlings; stir well, and when settled, drain off carefully and add to the mixture as is required; try it by taking a little out to cool. When ready to take off the fire, stir in one handful of salt; rinse out a tub with cold water; put the soap into it and let stand until solid; then cut into strips and lay on a board to dry.

SODA ASH SOAP.

Mrs. W. R. S. Ayres.

To five pounds of soda ash, take four pounds of unslacked lime; eight gallons of rain water, and fifteen pounds of grease. Put lime, soda, and water, into a kettle and boil twenty minutes; then pour out into a tub, and let it stand all night; in the morning, dip the clear water off carefully; put into a kettle; add the grease (cleaned), and boil one hour; then dip it out into tubs to cool. Be careful not to get any of the lime from the bottom of the kettle.

SOFT SOAP.

Mrs. Eliza Pierce.

Fifteen pounds of clean grease; fifteen pounds of crude potash. Put the potash in a bucket of boiling water to dissolve; put the grease into a barrel and pour the potash water over it; every day add a bucket of hot water until the barrel is full. Stir well each time.

A HINT TO THE LAUNDRESS.

Take some beeswax and tie it in a piece of white cotton cloth. When ironing starched linen rub the wax over the iron once or twice; then over the cleansing cloth to make sure there is nothing on the iron to soil the clothes; this will prevent the starch from rolling, and imparts a gloss to the linen.

A little salt sprinkled in starch while boiling, and a sperm candle stirred around in it a few times, will keep it from sticking.

A large spoonful of alum stirred into a hogshead of muddy water will so purify it that in a few hours the dirt will sink to the bottom.

TO WASH BLANKETS.

Put two large tablespoonsful of borax and one pint bowl of soft soap into a tub of cold water; when dissolved, put in a pair of blankets and let them remain over night. Next day rub and drain them out; rinse thoroughly in two waters and hang them out to dry. Do not wring them.

TO WASH BROWN HOLLAND CHAIR COVERS.

After being washed in the usual manner, they must be rinsed at the last in water in which some hay has been boiled. This will restore the color that has been washed out. It is also good for crumb cloths and covering for stair carpets.

Straw matting should always be washed in salt and water and wiped dry with a coarse towel. It will prevent its turning yellow.

TO CLEAN LIGHT KID GLOVES.

Take a flannel rag; rub on soap and dip in milk, wetting lightly; rub the glove while on your hand.

WASHING SILK.

Miss Maggie Connelly.

Mix together one tablespoonful of molasses; two table-spoonsful of soft soap, and three of alcohol; add to this one pint of hot rain water; lay your silk on a bare table and rub on the mixture with a small clothes brush. Have ready a tub of luke-warm rain water; dissolve five cents worth of white glue and put in the tub of water. As you clean each piece of silk, throw it in the water and let it lay until you have finished; then dip each piece up and down in the water but do not wring it. Hang it up to dry by the edges, and iron it before it is quite dry.

CLEANING SILK.

Pare and slice three potatoes (very thin); pour on one half pint of water and add an equal quantity of alcohol. Sponge the silk on the right side, and, when half dry, iron on the wrong side.

FOR RENOVATING SILK.

Mrs. McVey.

Take an old kid glove; dark colored, if the silk is dark; light, if the silk is light. Tear it in pieces; put it in a tin-cup, and cover with water. Set it on the stove and let it simmer until the kid can be pulled into shreds. Take a cloth or sponge; dip it in this water; rub it over the silk and iron immediately. This process will cleanse and stiffen old silk and give it the appearance of new.

TO CLEAN BLACK DRESSES.

Two tablespoonsful of amonia to one half gallon of water. Take a piece of black cloth and sponge off with the preparation; and afterwards with clean water.

FOR CLEANING ALPACA.

Miss Sidney Sims.

Put the goods into a boiler half full of cold rain water; let

it boil for three minutes. Have ready a pail of indigo water (very dark with indigo), and wring the goods out of the boiling water, and place in the indigo water. Let remain for one half hour; then wring out and iron while damp.

TO REMOVE INK STAINS.

While an ink spot is fresh, take warm milk and saturate the stain; let stand a few hours; then apply more fresh milk; rub it well and it will soon disappear. If the ink has become dry, use salt and vinegar or salts of lemon.

TO REMOVE FRUIT STAINS FROM TABLE LINENS.

Spread the stained parts over a large bowl and pour on boiling water. Repeat several times before putting into soap suds.

TO CLEAN STRAW HATS.

Make a paste of pounded sulphur, and cold water; wet the hat, and cover it with the paste, until the straw can not be seen; rub hard, and hang the hat where it will dry; then rub the sulphur off with a brush, until the straw looks white.

TO CLEAN BOTTLES.

Put them into a kettle of cold water, with some wood ashes, and boil; then rinse in clean soft water.

TO KILL MOTHS IN CARPETS.

Wring a coarse cloth out of clean water; spread it smoothly on the part of the carpet where moths are suspected to be, and iron it with a hot iron. The steam will destroy the moth and eggs.

TO PRESERVE FURS FROM MOTHS.

Moths deposit their eggs in the early spring, and that is the time to attend to furs. Beat them with a light rattan, and air for several hours; then comb with a clean comb, carefully; wrap them up in newspapers, perfectly tight, and

put in a close linen bag, or cedar chest. Examine them several times during the summer, and each time repeat the combing.

TO DESTROY COCKROACHES.

Pulverized borax, scattered about where they are, will banish them effectually.

TO DESTROY BEDBUGS.

Mix together one ounce of corrosive sublimate; one of gum camphor; one pint of spirits turpentine, and one of alcohol. Put in a bottle; apply with a feather. Rank poison—be very careful.

TO CLEAN PAINT.

Smear a piece of flannel in common whiting, mixed to the consistency of common paste, in warm water. Rub the surface to be cleaned, quite briskly, and wash off with warm soft water. Grease spots will, in this way, be easily removed, and the paint retain its brilliancy unimpaired.

Wood ashes, and common salt, wet with water, will stop the cracks of a stove, and prevent the smoke from escaping.

TO PREVENT METALS FROM RUSTING.

Melt together three parts of lard, and one of resin, and apply a very thin coating with a brush. It will preserve stoves and grates from rusting through the summer.

TO CLEAN STEEL OR IRON.

One ounce of soft soap, and two ounces of emery, made into a paste. Rub the articles for cleaning with wash leather. It will give a good polish.

TO REMOVE RUST FROM STEEL.

Rub well with sweet oil; let it remain two days; then rub with pulverized lime.

TO TAKE OUT IRON RUST.

To one gallon of buttermilk, add a large handful of grated horse-radish; let the goods remain in the milk from twelve to twenty-four hours, rubbing occasionally; then wash out in clean water.

Another way is to rub the spots of rust with oxalic acid, mixed in a little water, and expose to a hot sun.

RUBBER CEMENT.

Shreds of india rubber, or gutta percha, dissolved in refined turpentine, will make a good cement for rubber shoes, shoe soles, &c.

Plaster of Paris, stirred into the white of an egg, tolerably thick, makes a strong cement for glass and china.

TIN POLISH.

Six cups of water; five tablepoonsful of nitric acid; one tablepoonful of emery, and two of pumice stone.

SILVER POLISH.

Four ounces of paris white, with one pint of hot water; put it over the fire, and let come to a boil; when cool, add one ounce of amonia.

FOR VARNISHING GILDED FRAMES.

Take pure white alcoholic varnish, such as is used for transferring engravings. Apply with a soft brush. The frames can afterwards be cleansed with a damp cloth without injury.

VARNISH FOR GRATES.

Take one tablepoonful of sugar, and one half teacupful of vinegar. Mix, and apply with a cloth.

SWEETENING KITCHEN SINKS.

One half pound of copperas, and one quart of pulverized charcoal, dissolved in two gallons of water. Heat the mixture to nearly a boiling point, and pour a quart of it or more

at one-time down the sink pipe. This mixture will remove strong, disagreeable odors from either glass or earthen vessels, by simply rinsing them thoroughly with it.

TO MAKE COLORS PERMANENT.

Three gills of salt, in four quarts of boiling water. Put the calicoes in while hot, and let them remain until cold.

Alum, or vinegar, is good to set colors of red, and green.

TO COLOR BLACK.

To every pound of goods, take one ounce of extract of logwood; one ounce of blue vitriol. Put the blue vitriol in sufficient water to cover the goods without corroding, or it will spot; let it boil; have the goods clean and free from grease; wet thoroughly before you put them in; let them simmer twenty minutes; then take them out and hang up to air. Dissolve the extract of logwood and put it in the kettle with the vitriol; put back the goods and let them simmer as before, twenty minutes. Take out the goods; let them dry, and soak in sweet milk over night; wash thoroughly next day in soap suds.

LYE COLOR.

To eight pounds of yarn, take one pound of coperas and as much water as will cover the yarn; bring the water to a boil; put the copperas in, and let it be well dissolved; then pour it out in a tub; put the yarn in, and let it remain one half hour; take weak lye, as much as will cover the yarn, and bring it to a boil; take the yarn out of the copperas water, and let it air one half hour; then put into the lye one half hour; repeat the process, until the color is sufficient. Wash well in hard water; then in hard soap suds soak one half hour; afterward, wash in hard water.

RELIABLE ARTICLES FOR THE HOUSEHOLD.

E. R. DURKEE & CO'S

Select Spices, Strictly Pure.

These are not only absolutely pure, but are ground from the finest species of whole spices which they can import; the choiceness of the variety being always considered as more important than the cost, hence they excel all others both in flavor and strength.

Ask for their Select Spices, and see that the word SELECT, their trade mark of the Gauntlet, and signature are upon each package.

E. R. DURKEE & CO'S

Yeast or Baking Powder.

The cheapest, best, and healthiest LEAVENING in the world. Makes light, sweet, digestible and nutritious bread, biscuit, cakes, pastry, puddings, etc., without fermentation. Perfectly pure, and so strong that two teaspoonsful suffice for a quart of flour.

E. R. DURKEE & CO'S

Flavoring Extracts.

The superiority of these extracts consists in their strength, purity, and richness of flavor. They are true to their names, carefully and intelligently prepared, and so highly concentrated that a small quantity suffices; hence they are cheaper than others where quantity rather than quality is considered.

E. R. DURKEE & CO'S

Challenge Sauce.

Pronounced by connoisseurs unqualifiedly the best, and at the same time a "perfect Sauce" for table use. It is cheaper than the English, and no dearer than the disgusting trash put up in this country and sold as Sauces.

E. R. DURKEE & CO'S

Salad Dressing.

A ready-made, delicate, and delicious dressing for lobster, chicken, and all other kinds of salads, cold meats, etc. No epicure can possibly produce a dressing of equal merit with such condiments as are ordinarily at his command.

E. R. DURKEE & CO.

Also manufacturers of the following articles, so long and favorably known to the public, the excellence of which will be fully maintained.

LEMON SUGAR or CONCENTRATED LEMONADE;

WASHING BLUE for blueing clothes;

GINGERINE or ESSENCE OF JAMAICA GINGER;

GENUINE INDIAN CURRY POWDER;

MIXED SPICES (whole) for Pickles;

CORN STARCH,

FARINA TAPIOCA,

} For Puddings, &c.

WASHING CRYSTAL, for the laundry;

CREAM TARTAR; BI-CARB. SODA; SALERATUS, etc.

All of which are sold by the most respectable dealers in fine Groceries, Fruits, etc., nearly everywhere.

**COLGATE & COMPANY'S
CASHMERE BOUQUET.**

Registered and Patented Trade Mark.

Colgate & Co.'s new PERFUME for the HANDKERCHIEF, "Cashmere Bouquet," will be appreciated by all who have enjoyed the delightful fragrance of their Toilet Soap of the same name, which has become so universally popular.

**COLGATE & COMPANY'S
PERFUMES FOR THE HANDKERCHIEF.**

White Rose,	Millefleurs,	Musk,
Ylang Ylang,	Jasmin,	New Mown Hay,
Violet,	Tea Rose,	Lily of the Valley.
Moss Rose,	Patchouly,	Rondeletia,
Rose Geranium,	Frangipanni,	May blossom,
Jockey Club,	West End,	Ess. Bouquet,
Lilium Auratum.	Souvenir,	Bouquet de Caroline,
Heliotrope,	Mignonette.	Sweet Pea.

COLGATE & COMPANY'S

CONCENTRATED

EAU-DE-COLOGNE.

Colgate & Co.'s Concentrated Eau-de-Cologne is a most agreeable perfume, and a refreshing stimulant in nervous head-ache, faintness, etc.

**COLGATE & COMPANY'S
LAVENDER FLOWER WATER.**

**COLGATE & COMPANY'S
FLAVORING EXTRACTS.**

SUPERIOR in PURITY and STRENGTH.

Vanilla, Almond, Lemon, Ginger, Rose, Celery, Orange,

Colgate & Co.'s Flavoring Extracts are unequaled in purity and strength, the same high standard of QUALITY being maintained in their preparation which has made all articles of their manufacture so popular.

DOOLEY'S YEAST POWDER!

Is now almost universally used in "the Kitchen, the Camp, the Galley." It is not only the Best but the Cheapest Baking Powder, and is unequalled for the production of elegant and wholesome

Rolls, Biscuits, Bread, Griddle Cakes, Waffles, Dumplings, &c.

Composed of the purest and best materials, and put up in tins, which are, to all intents and purposes, impervious to the action of weather and time, it will keep for years in any climate. To those who have never used it, we say give it a fair trial, and our word for it you will thereafter use no other kind. Put up in $\frac{1}{4}$ lb., $\frac{1}{2}$ lb., 1 lb. and 5 lb cans, actual weight. Sold generally by Grocers, Ship-Chandlers and Dealers.

DOOLEY & BROTHER, Proprietors,

Wholesale Depot, 69 New Street, N. Y.

SCHEPP'S COCOANUT,

THE ONLY GENUINE.

For Pies, Puddings, Cakes, Tarts,

Etc., Etc., Etc.

JOHN BOHLENDER,

BAKER & CONFECTIONER,

No. 127 East Second Street,

DAYTON, O.

**COLTONS SELECT FLAVORS OF THE
Choicest Fruits and Spices.**

Lemon, Vanilla, Orange, Rose, Almond, True Cinnamon, Peach, Jamaica
Ginger, Nutmeg, Clove, Celery, Wintergreen, etc.

Those who wish the Best and those who wish to Economize seek them for
their strict Purity, rich Flavors, and unequaled Strength. They make deli-
cious Ice Cream. They make excellent Pastry. They are an important part
in Custards, Blanc Mange and other Cookery. Many dealers who have for
years sold other Flavoring Extracts, called best, TREBLE THEIR SALES with
COLTON'S SELECT FLAVORS, and place them in the front rank, as ac-
knowledged

THE FINEST IN THE MARKET.

Sold in Dayton, Ohio, by JOHN F. EDGAR, 32 N. Main St., and by
dealers in Choice Flavoring Extracts.

HENRY MAILLARD,
Celebrated Confectioner,

Wholesale, 619 and 621 Broadway.

Retail, 1097 Broadway, under 5th Av. Hotel, Madison Sq.

Factory, Nos. 116 & 118 W. 25th St., 3 doors from 6th Av.

NEW YORK.

JOHN F. EDGAR,

WHOLESALE AND RETAIL DEALER IN

**Choice Groceries of all Kinds,
FOREIGN AND DOMESTIC FRUITS,**

CHINA, GLASS AND QUEENSWARE,

No. 32 North Main St., - DAYTON, O.

**ASK YOUR GROCER FOR
AMERICAN
BONELESS
SARDINES.**

They have received Diplomas for their merit wherever exhibited. Pronounced by all the cheapest luxury of the age; valuable and almost necessary to the table, to travelers, or at pic-nics. Packed in the best olive oil of our own importation, in tin boxes finished same as the imported, and are sold at less than half the cost of French Sardines. Their delicious flavor and nutritious qualities recommend them to all classes. Sold by all first-class grocers. Wholesale by

**THE AMERICAN SARDINE CO.
31 Broad Street, N. Y.**

ESTABLISHED IN 1846.

GEO. M. DIXON,

DEALER IN

Pure Drugs, Chemicals, Pharmaceutical Preparations,
And Proprietary Goods of Established Reputation.

Also, DRUGGIST SUNDRIES,

American, English, German, and French Perfumes,
Combs, Brushes, Soaps, Etc.

ONLY FIRST CLASS GOODS DEALT IN.

GEO. M. DIXON,

SOUTH-EAST CORNER OF MAIN AND SECOND STREETS,
DAYTON, OHIO.

**JACOB KEMPER'S
CONFECTIONERY,
FINE CAKE BAKERY**

AND

**Ice Cream Saloon,
No. 41 N. Main Street, - DAYTON, OHIO.**

Fine French Candies of the most delicious varieties constantly on hand and making fresh every day. Wedding parties and private families supplied at short notice with the very finest Ice Creams, Ices, Charlotte Russe, Large Cakes of any size or pattern. Mixed Fancy Cakes, &c., &c.

A T M O R E ' S
CELEBRATED
Mince - Meat
FOR MINCE PIES.

Try it, and you will find it better, cleaner, and more reliable even than your home-made.

Ask your Grocer for it.

LADIES!
ALWAYS USE THE
NATIONAL YEAST
TO MAKE
Nice, Light, Sweet Bread.
THE BEST IN USE.
For Sale Everywhere.

I. VANAUSDAL.

P. M. HARMAN.

VANAUSDAL & HARMAN,

IMPORTERS AND DEALERS IN

CARPETS, FLOOR & TABLE OIL CLOTHS, PAPER HANGINGS,

**Curtain Materials, Window Shades, Linen
Damasks, Sheetings, &c.**

23 S. Main Street, - - DAYTON, OHIO.

J. W. GREEN.

WM. C. HERRON.

GREEN & HERRON, Hardware and Cutlery.

No. 38 North Main Street,

DAYTON, O.

FOR
WALL PAPERS,

FINE STATIONERY,**Pictures Framed to Order,****GOLD PENS,****Book and Magazine Binding,**

CALL AT

Payne, Holden & Co.'s,*40 Main Street, - - DAYTON, OHIO.*

There are thousands whose habitual condition is one of languor and debility. Thousands suffering from Indigestion, Dyspepsia, and troubles of the Liver, Kidneys, and Bowels. What must they do?

The system needs renovating and strengthening. New vigor must be infused in the digestive organs. The Stimulating, Regulating, Tonic properties of Dr. Crook's Wine of Tar will give a vigorous vitality to these organs. They must try it. They will soon feel its influence, and must persevere until the cure is complete. Keeping the Stomach and Bowels in a vigorous condition with Dr. Crook's Wine of Tar is the best defense against all diseases. The rich medicinal qualities of Tar it contains would alone excite a regulating and strengthening action on the Stomach and Bowels, but there are Vegetable Ingredients of undoubted Tonic value combined with it, which cause it to build up the weak and debilitated, rapidly restore exhausted strength, cleanse the Stomach, relax the Liver, cause the food to digest, and make pure blood, removing Dyspepsia, Jaundice, Indigestion, and kindred complaints. Try one bottle. Ask for Dr. Crook's Wine of Tar.

CONTENTS.

SOUP.	PAGE.
Suggestions—Beef—Bean—Corn—Tomato—Okra Gumbo—Plain Gumbo—Plain Calf's Head—Corn and Tomato—Green Pea—Pea—Macaroni—Noodles—Meat Balls—Dumplings.....	9—13

FISH.	
Boiled—Fried—Baked—Baked Codfish—Stewed Codfish—Fish Fritters—Clam Fritters—Fish Sauce—Turbot a la Creme—Pickled Salmon—Lobster Croquettes.....	14—17

OYSTERS.	
Soup—Steamed—Escalloped—Broiled—Fried—Oyster Pie—Oyster Patties—Fritters—Croquettes—Chowder—Cove Oysters.....	17—20

MEATS.	
Rules for Boiling Meat—Boiled Turkey—Roast Turkey—Plain Stuffing—Turkey, Dressed with Oysters—Potato Stuffing—Apple Stuffing—Chestnut Stuffing—Boiled Chicken Pie—Chicken Pie—Fricassee Chicken—Turkey Scallop—Turkey or Chicken Croquettes—Croquettes—Curried Chicken—Stewed Chicken, with Oysters—Tomato Stewed Beef—Beefsteak Smothered in Onions—Stuffed Beefsteak—Pounded Beef—Pressed Beef—Corn Beef Pickle—Corn Beef—Spiced Beef—Veal Omelet—Veal Roll—Veal	

	PAGE.
Cutlets—Veal Croquettes—Scolloped Veal—Marbled Veal—Irish Stew—Sweetbreads—Sweetbreads, with Tomatoes—Sweetbreads, with Mushrooms—Fried Liver—Mock Terrapin—Dried Liver—Boiled Ham—Baked Ham—Ham Sandwiches—Travelling Lunch—Sandwiches—Hash—Cracker Hash—Ham Balls—Fried Patties—Scrambled Eggs, with Beef—Omelette, or French Egg Cake—French Omelette.....	21—35

SAUCES AND CATSUPS.

Drawn Butter—Curry Powder—Celery Sauce—Tomato Catsup—Cold Tomato Catsup—Tomato Mustard—Mixing Mustard—Cucumber Catsup—Walnut Catsup—Mushroom Catsup—Wild Plum Catsup—Gooseberry Catsup—Currant Catsup—Grape Catsup—Chili Sauce—Celery Vinegar—Celery Soy—To Keep Horse-radish.....	36—40
--	-------

VEGETABLES.

Suggestions—Baked Tomatoes—Broiled Tomatoes—Scalloped Tomatoes—Fried Tomatoes—Sliced Tomatoes—Tomato Salad—Stewed Corn—Succotash—Green Corn Pudding—Corn Oysters—Corn Fritters—Boiled Onions—Boiled Turnips—Green Peas—Fricassee Peas—String Beans—Cooking Beans—Baked Beans—Asparagus—New Potatoes—Stewed Potatoes—Potato Balls—Potato Puffs—Potato Fritters—Potato Croquettes—Saratoga Potatoes—Cabbage a la Cauliflower—Cream Cabbage—Steamed Rice—Boiled Rice—Rice Croquettes—Fried Egg Plant—Egg Plant—Stuffed Egg Plant—Oyster Plant—Fried Oyster Plant—Boiled Hubbard Squash—Baked Squash—Spinach—Greens—Broiled Mushrooms—Stewed Mushrooms—Macaroni—Baked Macaroni.....	41—51
---	-------

SALADS.

Chicken Salad—Mayonnaise Salad Dressing—Salad Dressing—Mustard Cabbage—Lettuce Salad—Celery Salad—Potato Salad—Celery Slaw—Cole-Slaw—Dressing for Hot Slaw.....	52—55
---	-------

PIES.	PAGE.
Pastry—Celebrated Puff Paste—Plain Pie Crust—Icing for Pies— Potato Paste—Baked Apple Dumplings—Boiled Apple Dump- lings—Strawberry Shortcake—Peach Pie—Cream Pie—Lemon Cream Pie—Lemon Pie—Iowa Lemon Pie—Scotch Pie—Cocoa- nut Pie—Cocoanut Custard—Custard Pie—A Good Suggestion— Pumpkin Pie—Hasty Pumpkin Pie—Mock Apple Pie—Squash Pie—Orange Pie—Pineapple Pie—Potato Pie—Sweet Potato Pie—Apple Custard Pie—Apple Jonathan—Mince Meat (3)— Apple Mince Pie—Mock Mince Pie.....	56—64

PUDDINGS.

Boiling Puddings—Piccolomini Pudding—Boiled Bread Pudding— Cleveland Biscuit Pudding—Cracker Pudding—Minute Pudding— Virginia Pudding—Cream Pudding—Gelatine Pudding—Snow Pudding—Tapioca Snow Pudding—Gelatine Snow Pudding— Fuller Pudding—Dorrit Pudding—Plum Pudding—English Plum Pudding—Baked Indian Pudding—Tapioca Pudding—Baked Tapioca—Apple Tapioca Pudding—Boiled Tapioca—Rice Pud- ding—Lemon Rice Pudding—Rice Merangues—Fruit Rice Pud- ding—Farina Pudding—Florentine Pudding—Corn Starch Pud- ding—Valise Pudding—Wapsie Pudding—Sponge Pudding— Batter Fruit Pudding—Huckleberry Pudding—Seven-Cent Pud- ding—Dried Fruit Pudding—Eve's Pudding—Merangue Pudding —Young America Pudding—Jelly Cake Pudding—Savoy Pud- ding—Spanish Charlotte—Tipsey Charlotte—Lemon Pudding— Cocoanut Pudding—Rich Cocoanut Pudding—German Chocolate Pudding—Chocolate Pudding—Orange Cheese Cake.....	65—78
---	-------

SAUCES.

Lemon Sauce—Cream Sauce—Pudding Sauce—Foam Sauce—Snow Sauce—Sauce for Minute Pudding—Hard Sauce—White Sauce— Sauce for Merangue Pudding—Vinegar Sauce for Puddings.....	78—80
---	-------

CUSTARDS, CREAMS, ETC.

PAGE.

Float—Apple Float—Apple Coddle—Apple Omelet—Omelet Soufflee—Blanc Mange—Rice Blanc Mange—Gelatin Blanc Mange—Corn Starch Blanc Mange—Peach Blanc Mange—Chocolate Blanc Mange—Neapolitan Blanc Mange—Custard—Cream Custard—Almond Custard—Indian Custard—Lemon Cream—Wine Cream—Hamburg Cream—Italian Cream—Russian Cream—Spanish Cream—Tapioca Cream—Wine Jelly—Chocolate Jelly—Frost Jelly—Orange or Lemon Gelatin—Charlotte Russe—Chocolate Charlotte Russe—Soufflee de Russe—Lemon Sponge—Ice Cream—Chocolate Ice Cream—Chocolate Cream—Frozen Pudding—Lemon Ice—Orange Ice—Frozen Peaches—Frozen Strawberries.	81—91
--	-------

CONFECTIONERY.

Taffy—Molasses Candy—Cream Candy—Chocolate Caromels—Candy Drops—Cocoanut Candy—Butter Scotch.....	92—93
---	-------

BREAD.

Yeast—Dry Yeast—Bread—Bread with Dry Yeast—Brown Bread—Rye Brown Bread—Rice Bread—Corn Bread—Mississippi Corn Bread—Corn Dodgers—Rusks.....	94—98
---	-------

ROLLS AND BISCUIT.

English Rolls—Saratoga Rolls—Parker House Rolls—Graham Breakfast Rolls—Pounded Biscuit—Hunters' Biscuit—Soda Biscuit—Drop Biscuit.....	98—99
--	-------

MUFFINS, ETC.

Rye Drop Cakes—Whigs—Muffins—Corn Muffins—Rice Muffins—Graham Gems—Potato Cakes—Sally Lunn—Sally Lunn without Yeast—Breakfast Puffs—Puffetts—Rosettes—Pop Overs—Yeast Waffles—Rice Waffles—Sour Milk Waffles.....	100—103
---	---------

 GRIDDLE CAKES, FRITTERS, ETC. PAGE.

Buckwheat Cakes—Corn Batter Cakes—Hominy Fritters—Pancakes
of Rice—Fried Mush—Crumb Cakes—Pennsylvania Flannel
Cakes—Lemon Turn Overs—Peach Fritters—Spanish Fritters..... 103—105

CAKE.

Suggestions—Buckeye Cake—Pound Cake—Corn Starch Cake—
Delicate Cake—Snow Cake—Silver Cake—Gold Cake—French
Bun—Liverpool Cake—Social Cake—Queen Cake—Simple
Sponge Cake—Sponge Cake—Cocoanut Sponge Cake—Cocoanut
Pound Cake—Cocoanut Cake—Almond Cake—Hickory-nut Cake
Watermelon Cake—Coffee Cake—Erie Coffee Cake—Citron Cake
—Currant Cake—Bread Cake—Fruit Cake—Black Fruit Cake—
Black Cake—Ginger Fruit Cake—Dried Apple Fruit Cake—
French Loaf Cake—Sponge Gingerbread—Black Gingerbread—
Gingerbread—Marble Cake—Chocolate Marble Cake..... 106—115

LAYER CAKES.

Chocolate Cake—Springfield Almond Cake—Orange Cake—Lemon
Cake—Ambrosia Cake—Jelly Cake—Washington Cake—Rail-
road Cake—Rolled Sponge Cake—Sponge Custard Cake—Sponge
Cocoanut Cake—Cocoanut Cake—White Mountain Cake..... 115—119

SMALL CAKES.

Good Cookies—Aunt Betsey's Cookies—Canada Cookies—Cookies
—Sand Tarts—Ginger Nuts—Ginger Snaps—German Crack
Cake—Nancy's Doughnuts—Raised Doughnuts—Queen of
Doughnuts—Excellent Crullers—Crullers—Drop Ginger Cakes—
Savory Cakes—Shrewsbury Cakes—Chocolate Jumbles—Choco-
late Puffs—Drop Jumbles—Cocoanut Jumbles—Almond Maca-
rooms—Egg Kisses—Merangues—Cocoanut Cakes—Madelines—
Cream Cakes—Boston Cream Cakes..... 119—125

PICKLES AND RELISHES.

PAGE.

Suggestions—Cucumber Pickles—Gherkins—India Pickles—Yellow Pickles—Stuffed Cucumbers—Cucumber Mangoes—Ripe Cucumber Pickles—Sliced Cucumber Pickles—Green Tomato Pickles—French Pickles—Pickled Tomatoes—Green Tomato Pickle—Walnut Pickle—Small White Onion Pickle—Onion Pickle—Picalily—Chow-Chow—Picalily, without Tomatoes—Oil Pickle Cabbage—Spiced Nutmegs—Watermelon Pickles—Pickled Plums—Sweet Grape Pickle—Cherry Pickle—Sweet Pickle Cherries—Spiced Apples—Spiced Currants—Sweet Pickled Peaches—Sweet Crab Pickle—To Pickle Pears Whole—Nasturtions.....	126—136
---	---------

CANNED FRUITS AND VEGETABLES.

Canned Peaches and Pears—Brandy Peaches—Peaches for Pies—Preserved Strawberries—Preserved Quinces—Blackberries—Crab Apples—Oranges—Green Gage Plums—Citron Melon—Apple Sauce—Raspberry Jam—Jam—Peach Jam—Cherry Jam—Orange Marmalade—Pineapple Jam—Tomato Jam—Canned Corn.....	137—142
--	---------

DRINKS FOR FAMILY USE.

Chocolate—Coffee—Tea—Grape Wine—Elderberry Wine—Blackberry Wine—Currant Wine—Currant Shrub—Raspberry Shrub—Raspberry Vinegar—Strawberry Acid—Elderberry Syrup—Orange Syrup—Lemon Syrup—Pineapple Syrup—Blackberry Cordial—Quince Cordial—Cherry Cordial—Summer Drink—Cream Nectar—Egg Nogg—Beer—Spruce Beer—Harvest Beer.....	143—148
---	---------

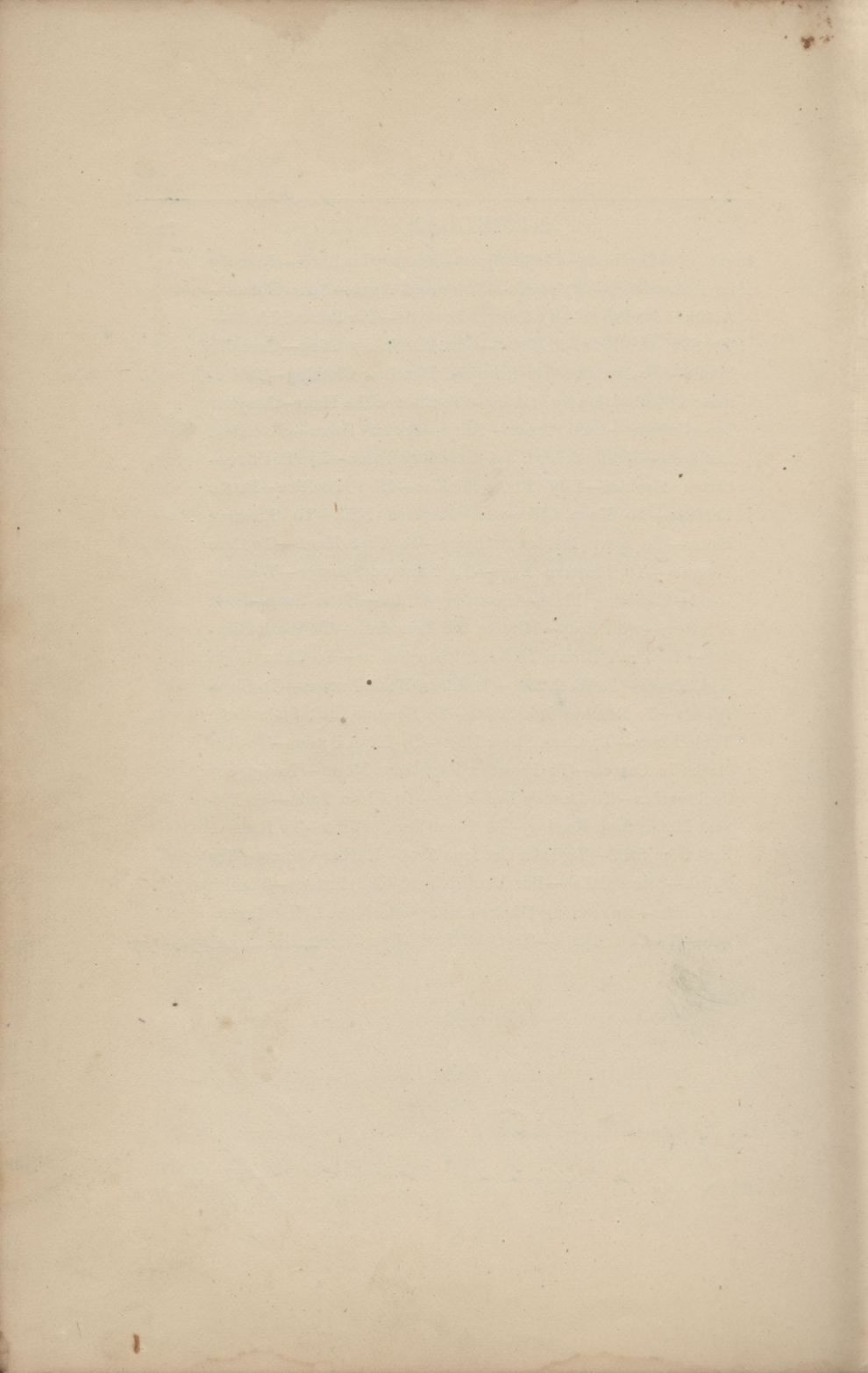
FOOD FOR THE SICK.

Beef Tea—Mutton Broth—Gruel—Egg Gruel—Panada—Barley Panada—Egg Panada—Toast Water—Apple Water—Wine Whey—Buttermilk Whey—Tamarind Whey—Mulled Wine—Mulled Jelly—Egg Nogg—Black Tea—Coffec—Chocolate—Irish Moss Blanc Mangc—Rye Musl.—Oyster Toast—Boiled Custard—Meigs' Diet for Infants—Dried Flour for Infants—Beef Tea for Infants.....	149—153
---	---------

MISCELLANEOUS.

PAGE

Remedy for Diphtheria—Cough Syrup—Remedy for Burns—Remedy for Rheumatism—Dyspepsia—Fever and Ague—Ague Bitters—Antidote for Poison—To Prevent Lockjaw—For Frosted Limbs—To Stop the Flow of Blood—Cure for Wasp Sting—Cure for Sprain—To Remove Tar from the Hands or Clothing—To Remove Discoloration by Bruising—To Cleanse the Hair—Camphor Ice—Cologne—Cold Cream—Salve—Brown Salve—Excellent Liniment—Liniment for Cuts—Cure for a Felon—Lye Poultice—Cream Poultice—Lily Root Poultice—Hop Poultice—Potato Poultice—To Keep Cider—To Preserve Milk—To Preserve Butter—To Keep Pickles in Brine—To Cure Hams—To Cure Tongues—To Preserve Eggs—To Preserve Sausage—Washing Fluid—Cleansing Fluid—Cleansing Cream—Hard Soap—Soda Ash Soap—Soft Soap—Hint to the Laundress—To Wash Blankets—To Wash Brown Holland Chair Covers—To Clean Light Kid Gloves—To Wash Silk—To Clean Black Dresses—To Clean Alpaca—To Remove Ink Stains—To Remove Fruit Stains from Table Linen—To Clean Straw Hats—To Clean Bottles—To Kill Moths in Carpets—To Preserve Furs from Moths—To Destroy Cockroaches—To Destroy Bed Bugs—To Clean Paint—To Prevent Metals from Rusting—To Clean Steel or Iron—To Remove Rust from Steel—To Take Out Iron Rust—Rubber Cement—Tin Polish—Silver Polish—For Varnishing Gilded Frames—Varnish for Grates—Sweetening Kitchen Sinks—To Make Colors Permanent—To Color Black—To Color Red—Lye Color.....	154—169
---	---------



Lime Paint or Wash

- 1 bu melted-lime - 5. ℥° Alum - 6 qts salt.
2. ℥° Pearlash - 5 qts good vinegar - 6. ℥° do
tatter out fine & put it under the lime &
boil the water & pour it on - stir it well -
For yellow put copraes in - if red take
red lead or spanish brown - Put on with
White Wash brush - the first coat on the
thinnest - don't put on in cold weather -

Cure for Rheumatism

- 1 table spoon lemon juice - 2. cold
Water with Sugar, every hour -

Pickle for Hams

- For 100. ℥° s meat, take 4 qts salt -
2 oz salt petre - 2 ℥° s Sugar -

Tough Medicine (as Ma makes it)
Elacampeme root - Comfrey - Spiguel -
Worshond - Candy - 5 cents each - 2 qts water
1 $\frac{1}{2}$ pint molasses - boil in porcelain
Kettle until like syrup -

Hamwood good to keep
away black ants (and meles)

To Fix a Turkey

Clean and stuff it the day before
Christmas, rub the inside with
vinegar, hang it up till next day.

Make a dressing of bread crumbs
the bread fine, enrich it with butter
or very sweet salt pork, boiled
a few minutes and then taken
out and chopped fine - Season
with pepper and salt and a
small quantity of thyme or
Summer Savory.

Before putting in the oven, rub
the outside with butter or sweet
dripping and baste with its own
gravy.

Lemon foam for desert -

Yolks of 6 eggs - $\frac{1}{2}$ lb pow^d sugar - juice
of grated rind of 2 lemons. $\frac{1}{2}$ ^{oz} isinglass
or gelatine - dissolved in as little water as
possible - simmer over fire till it thickens
having beaten them well together -

Whip the whites to a stiff froth - add them
to the mixture when cold - having beaten
them thoroughly together - pour into
moulds -

Snow pudding

$\frac{1}{2}$ box gelatine dissolved in a little cold
water - pour over it $\frac{1}{2}$ pt boiling water
stir it well till it is all melted - $\frac{1}{2}$ lb
sugar - The juice of 2 lemons stirred into
it - pour it into a 2 qt glass dish & set away
to cool - ^{this} should be made day before it is wanted -

Then make a custard by boiling $1\frac{1}{2}$ pt milk
a teaspoon of Mezena or corn starch
dissolved in a little of the cold milk - a little salt -
beat it with the yolk of ~~4~~^{1 egg} ~~eggs~~ & 3 table spoons
sugar - Add these to the milk while
boiling - stir constantly & remove from the
fire as soon as it begins to thicken - when
cool flavor with vanilla - Keep the whites
of the eggs in a cool place beat them to a stiff
froth with a little pow^d sugar when the jelly
is stiff - pour over it the custard - with the
whites on top - just before sending to the table

Triceling Sauces -

Cold Sauce - Beat to a cream a $\frac{1}{4}$ lb butter. add gradually $\frac{1}{4}$ lb sugar - beat till very white. add lemon juice or grated nutmeg on top - good with warm apple - plum or berry ^{pudding}

Rain Sauce - 1 cup sugar. 1 Table spoon of flour mixed with a little cold water - a little salt. pour over it $\frac{1}{2}$ pt boiling water - set it over the fire stir well. let it boil a few minutes - add 2 Table spoons butter just before removing from the fire - Grate nutmeg on top - a little lemon juice or a gill of wine may be added -

Lemon Sauce - 1 cup sugar - $\frac{1}{2}$ cup butter - 1 egg 1 lemon juice & grated rind. 3 Table spoons boiling water. put in a tin pail & thicken over steam -

Cold Sauce - 1 cup sugar. butter size of an egg - beat to a cream. add a glass of wine & the white of an egg beaten to a stiff froth -

Wine Sauce - $\frac{1}{4}$ lb butter - $\frac{1}{4}$ lb sugar beaten to a cream. boil a gill of wine or brandy & $\frac{1}{2}$ gill of water mixed. pour it over the sugar & butter - send to table immediately -

Chocolate pudding.

1 cup sweet milk - 3 $\frac{1}{2}$ oz grated chocolate.
scald the milk & chocolate together - when
cold add the yolks of 5 eggs & 1 cup sugar -
Bake about 25 minutes - beat the whites
with some pow^d sugar pour over
the top - brown in the oven & eaten cold.

Fig pudding - boiled or steamed
 $\frac{1}{2}$ lb bread crumbs - $\frac{1}{4}$ lb flour - two
teaspoons baking powder - teaspoon salt -
 $\frac{1}{2}$ lb suet - the juice & rind of 1 lemon -
1 cup milk - 3 eggs - 1 lb figs - 1 gill
of wine & brandy mixed - nutmeg or
other spices - 2 oz sugar - chop the
suet & figs very fine - mix them with
flour & bread crumbs - add the other
ingredients - Boil in a pudding bag
or mould 4 hours - eaten with wine sauce.

Indian pudding baked

Boil 3 pts milk - stir into it 2 gills meal, & let
it cool - then add 4 eggs beaten - 2 cups brown sugar
a little salt & butter - Bake 3 hours -

Apple Meringue

Pare slice stew & sweeten & tart
juicy apples - Mash very smooth &
cup through a sieve - Season with
nutmeg or lemon peel - Line a
generous sized plate with an under
crust & bake first - Whip the whites
of 3 eggs with 3 table spoonfuls
sugar till it stands alone - fill the crust
with apple then spread the eggs over
the top return to the oven till nicely
brown -

Eggs laid in cold water before
breaking them will beat nicer -

Chocolate cream

1 small cup grated chocolate - 1 lb. sugar
1 qt milk - 1 box Gof's gelatine soaked
in $\frac{1}{2}$ pt water 1 hour - Boil 4 minutes -
Then add 1 pt. rich cream & boil 1
minute - flavor with vanilla & pour
into molds - This makes nearly 2 qts
cream -

Lemon Sauce

The juice of a nice soft lemon
some water, sugar till sweet
enough & a little whole cinnamon.
Let this come to a boil - & pour a
little in a cup - The well beaten
yolks of 2 eggs - with the yolk removed
when you have the cup nearly filled
with the boiling sauce - (be sure & stir
with one hand while pouring a little at
a time in the cup till full) pour
back in the pot - set on the stove &
let it come to a boil again stirring
all the time - then remove
immediately & put in the sauce dish
to get cold - Beat the whites of the
eggs very stiff with powdered sugar
& put on top of sauce - do not pour
the sauce over the pudding till just
ready to eat it -

Pumpkin pie

Parse cut in small bits & boil the day before pies are made - when tender sub through the colander - add to 3 pts. strained pumpkin 5 eggs a little salt 1 pt sweet milk sugar to taste - a little ginger extract of lemon bake in a quick oven

Bread & Apple pudding

Butter a pudding dish - place alternate layers of bread crumbs & thinly sliced apples - sprinkle sugar over each layer of apples - when the dish is filled - let the top layer be of bread crumbs over which 2 or 3 table spoonsful of melted butter should be poured Bake in a moderately hot oven from $\frac{3}{4}$ to an hour - do not let it burn on bottom -

Cottage pudding

1 cup sugar - 2 cups flour - nearly 1 cup cold water - 1 egg - butter size of an egg - 2 teaspoons baking powder - salt - bake in a hot oven - Sauce - 1 cup sugar $\frac{1}{3}$ butter mix thoroughly - 2 cups boiling water - Tablespoonful corn starch - beaten with butter & sugar - after taking from stove add 1 well beaten egg & $\frac{1}{2}$ lemon sliced -

Squash pie

Obtain a good Hubbard squash -
saw into quarters & bake 2 of them
until dry & thoroughly done -
scoop out the dry mealy part -
& while warm add a table spoonful
flour & rub it well. wetting as you
go with a little milk. This should be
heated & to this quantity of squash
you will want - 3 pts milk - 2 or 3
eggs - a small tea cup sugar for
each pie - beat the yolks & sugar
together, adding for each pie 1
tea spoon ginger & 1 of cinnamon -
Line the tins with a nice paste in
which has been sifted a little baking
powder. Beat the whites to a stiff
foam & add lastly - do not bake
in too hot an oven as it will spoil
the golden foam that comes on top -

French Rolls

into 1 lb of flour - rub 2 ounces butter
to the whites of 3 eggs well beaten -
add a table spoonful of good yeast
a little salt - & milk enough to
make a stiff dough - cover & set
it in a warm place till light
which will be an hour or more
according to the strength of the yeast -
Cut into rolls, dip the edges into
melted butter to keep them from
sticking together & bake in a quick oven

Brown Bread

3 handfuls corn meal - 2 of
flour or Graham $\frac{1}{2}$ cup sour
milk $\frac{1}{2}$ cup molasses $\frac{1}{2}$ teaspoon
soda - Steam 2 hours - To be
eaten warm - but is good cold -

Boiled Baked Sweet potatoes

Boil til tender - then slice several times the long way of the potato - place a layer of the slices on the bottom of an earthen dish. sprinkle lightly with white sugar, & heavily with lumps of butter. Then another layer of potatoes & so on till you have the the sugar & butter for a top layer. Bake 30 or 40 minutes -

Fried Tomatoes

Take large green Tomatoes. cut off both ends, & then cut up 1 in 3 slices. Have some butter in the frying pan - let it get hot. then roll the tomatoes in flour, & lay them in the pan. salt. pepper & sprinkle a little sugar on while frying. cook till a nice brown. good dish for breakfast -

Chicken Salad

Take the breasts of 2 chickens - 2 large bunches of celery & 4 hard boiled eggs. chop these separately & fine - put together & mix thoroughly.

Then make a gravy of 1 table spoon of mustard - 2 table spoons sugar - 1 cup vinegar. & $\frac{1}{2}$ cup butter - pour hot over the salad.

Potato Salad

Take medium sized potatoes, boil - let them get cold - then slice them - put in a medium sized onion chopped fine - Take a tea cup $\frac{2}{3}$ full best cider vinegar, into which put a table spoonful of sweet oil - heat the vinegar & oil very hot - pour over the potatoes & onions, & stir all together with a salad spoon, & let it get cold - & it is done -

Tomato Soup

To 1 qt. canned tomatoes or 4 large
raw ones cut up fine add 1 qt
boiling water & let them boil -
then add 1 Teaspoon soda, when
it will foam. Immediately add
1 qt sweet milk with salt, pepper
& plenty of butter. When this boils
add 2 small crackers & serve.
It tastes very much like oyster
soup -

Mutton Dinner

Take 3 lbs mutton cut in small
pieces (if you skin mutton it loses its
strong flavor) Put it on the stove in
cold water - when half done put
in a tea cup of rice. Pepper & salt
to taste - Have water enough for
soup - make a nice biscuit crust
cut in diamonds & 20 minutes before
dinner drop them around on the top
of the soup & cover very closely
or steam if you prefer - This with
a nice dish of potato salad & an
apple pie makes a very good dinner
Stale bread good to put in a meat pie

Ammonia good for,
cleaning paint wood, windows
floor & dishes spoons - put a
few drops in the dish water or
a few drops on a sponge to
wipe off the glass - a tea spoon
ful to a mop pail & c & c -

Ripe tomato will remove
ink & other stains from white
cloth & the hands -

Whooping Cough Remedy
1 pt. crushed sunflower seeds - put in
1 qt. water & simmer to a pint -
add one pound loaf sugar & 1/2 pt.
brandy - Dose. few drops to a
spoonful -

Apple Batter Pudding.
Half pt. milk - 2 eggs - flour to
make a stiff batter - a little salt - Fill
a dish with sliced apples - then pour
the batter over them - Steam 2 1/2 or
3 hours -

Seed Cake

1 cup of butter. 2 of sugar.
3 eggs $\frac{1}{2}$ Teaspoon soda dissolved
in a little cold water 1 Table spoon
caraway seed. flour enough to
roll out. Roll thin with sugar
instead of flour on the board
& cut in rounds. Bake in quick
oven -

For whitening the hands
a wine glass of cologne & one of
lemon juice. strained clear.
Scrap 2 cakes of Brown Windsor
soap to a powder & mix well in
a mortar. When hard. fit for use.

Cure for Small pox

1 ounce cream of Tartar dissolved
in a pt. of boiling water. drank at
intervals, when cold. a certain never
failing remedy -

White cake

- 1 cup butter
- 2 " sugar
- 3 " flour
- 1 " corn starch
- 1 " milk
- 2 tea spoons B. Powder -

Whites of 8 eggs beater to a stiff froth
Mix all but the eggs & heat 3 quarters
of an hour - add the eggs last -

Stirring carefully - It may be
thin but dont add any more flour.

Just half the above quantity good
for layer cake with whippell cream
between -

a teaspoon of Borax to every qt
of starch will prevent sticking to
the iron & add a polish -

infants clothes washed in Borax
water better for the child -

" Boracic acid" -

Soaps for the hands & face

1 lb bleached castile soaps
4 oz - fresh sweet-almond oil
6 oz - oatmeal - Place on the
stove in a Kettle & keep stirring
till all the ingredients are well
incorporated - then let it cool & it
is ready for use -

another - use lemon juice &
powdered borax -

also another. take $\frac{1}{2}$ oz powdered
alum the whites of 2 eggs mix
together - then add bran enough
to make a thick paste - apply
this once a day after washing
them after rubbing the hands
together well for a few minutes
wipe off with a soft-towel -
another. $\frac{1}{2}$ lb mutton tallow. 1 oz
camphor gum. 1 oz glycerine - melt
when mixed set away to cool - use
every night -

Boon good to put in water for washing
clothes - without boiling - use 2 or 3 Table spoons
pulverized - for each boiler of water
Polish for linen cuffs &c -

White Wax 3 ounces - spermaceti
3 drachms - borax 6 ounces
gum tragacanth 1 1/2 ounces -
melt together with gentle heat -
put a piece size of a walnut into the
starch -

Washing fluid

Dissolve 2 lbs - soda. Then
take 1 lb unstacked lime &
boil it awhile, then set aside
to settle - drain off - add water
to the amt of 2 gallons - add your
soda, set aside for use - The
night before wash day put the
clothes to soak in warm soap suds
in the morning put over your boiler
& to the boiler 2/3 full of water add
1 cup of the fluid - wring the clothes
from the tub boil 15 minutes then
put through 1 suds & rins - It bleaches
& does not rot the clothes

Blackberry Wine

(Kitchin)

To every gallon of brined berries add
one quart of boiling water - Let it
stand 24 hrs. - stirring occasionally
then strain off the liquor into a
Cask - To every gallon add 2 lbs
Sugar - Cork tight & let it stand until
October & then its good to drink

Cherry Sauce

3 pounds cherries 1 lb Sugar -
put in a jug & filled with Whiskey, after
it is filled with cherries & sugar of the
above proportions.

Oral Frames

For 2 frames - 1 lb White wax - 2 oz
Vermillion - 5 ct Rosin - frame made of
hoop skirt & raised staves

Flour sprinkled over
Kerosene oil on a carpet - & let
remain for a week & then brushed
off will take out the oil -

Blackberry Wine

To 1 gallon berries add 2 lbs
Sugar (brown) and one quart boiling
water - Mash the fruit & mix the
sugar through with it, Then pour
on the boiling water and let stand
24 hours -

Current Shrub

Boil currant juice and sugar
in proportion of ⁽¹⁾ one lb sugar to 1 pint
juice 5 minutes - stir constantly while
cooling. When cold bottle it, use
like raspberry shrub. 1 or 2 spoon-
ful to a tumbler of water.

English Ginger Beer

Pour 4 quarts boiling water on 1 1/2 oz
Ginger - 1 oz cream tartar, 1 pound Brown
Sugar - 2 Lemons sliced thin - Put in
2 gills yeast & let it ferment 24 hours
and bottle - It improves with keeping a few
weeks, unless in hot weather - Its nice -

A Receipt for Cornbread
written in verse by Bishop Williams

& sold at an Episcopal Festival
in the "East" for 10 cts a piece.

Page (1)

A forgetful old Bishop,
All broken to pieces,
Neglected to dish up
For one of his nieces
A receipt for "Corn Pone,"
The best ever known;

So he hasties to repair his sin of omission,
And hopes that in view of his shattered ^{condition},
His suit for forgiveness he humbly may urge;
So heres the receipt, & it comes from Lake George.

Take a cup of corn meal,
(And the meal should be yellow.)

Add a cup of wheat flour

For to make the corn mellow;

A sugar a cup, white or brown at your pleasure;
(The color is nothing, the point is the measure.)

And now comes a troublesome thing to indite,
For the rhyme & the reason they trouble me quite;

Page 10

Faint, illegible handwriting is visible throughout the page, appearing to be bleed-through from the reverse side. The text is mostly illegible due to fading and the texture of the aged paper.

For after the sug. the flour & the meal,
Comes a cup of sour cream; but unless
you should steal (be able
From your neighbors, I fear you will never
This item to put upon your cook's table
For "sure & indeed," in all towns I remember,
Sour cream is as scarce as June bugs in December.

So here an alternative nicely contrived
Is suggested your mind to relieve,
And showing how you without stealing at all
The ground that seemed lost may retrieve.
Instead of sour cream take 1 cup of milk,
"Sweet Milk;" What a sweet phrase to utter!
And to make it cream like put into the cup
Just 3 tablespoonfuls of butter;
Cream of tartar, one teaspoonful:- Rules dietetic,
How nearly I wrote it down tartar emetic!
But no, cream of tartar it is without doubt.
And so the alternative makes itself out.
Of soda the half of a teaspoonful add,
Or else your poor corn-cake will go to the bad.
Two eggs must be broken without being beat
Then of salt a teaspoonful your work will complete,
Twenty minutes of baking are needfull to bring

17

Faint, illegible handwriting on aged, yellowed paper. The text is mostly obscured by the paper's texture and fading, but some words like "I have" and "to" are faintly visible.

Page (III.)

To the point of perfection this "angul good thing"
To eat at the best - this remarkable cake,
You should fish all day long on the royal
named Lake,
With the bright water glancing in
glorious light;
And beauties unnumbered bewildering
your sight -
On mountain slake, in water & sky;
And this when the shadows fall down from on high,
Seek "Sabbath Day Point" as light fades away
And end with this feast the anglers long day.
Then, then you will find without any question
That an appetite honest waits on digestion.

Fishes

A receipt for
Combroad
written in verse
by Bishop Williams.

Combroad
Receipt:-

