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

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KALAMAZOO, MICH.

A. HICKS, Manager.

PREFACE.

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

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

The assurance is felt that if the recipes herein recommended are conscientiously followed, the result cannot fail to confirm the established repute in which Kalamazoo cooking is justly held. For the invaluable one alone, for cooking husbands, each lady is allowed the latitude of her own individual taste and skill; but we safely feel that we can enjoy the use of the contents of this little book as a sure means of promoting the tenderness thereof. And so we send it forth, commending it to the favor which we hope it will receive at the hands of the public.

PREFACE TO SECOND EDITION.

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

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

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◎ Bush's Laundry, ◎

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A TRIAL,

AND YOU WILL BE PLEASSED WITH RESULTS.

308 NORTH BURDICK ST.,

Kalamazoo.

F. A. BUSH, Proprietor.

KITCHEN CONSOLATION.

Oh! this baking and brewing,
This boiling and stewing,
And washing of dishes three times a day!
The griddle-cakes turning,
The skimming and churning,
The setting of tables and clearing away!

What is it but weariness,
Work without cheerfulness,
The same round of labor, day after day!
I'd rather be painting,
Or sewing, or braiding,
Or spending my time in a pleasanter way!

Thus my fancy kept dreaming,
O'er the hot dishes steaming,
And wondering why I must a kitchen fire 'tend,
Till an angel's low whispering
Compelled me to listen,
And taught me these household discomforts to mend.

Is your work not the oldest,
The usefulest, noblest —
In ministering daily to the life God has given?
If the work is unceasing
Of washing and sweeping,
Remember that *order* is the first law of Heaven.

Pray, what gives more pleasure
Than a well-seasoned dinner,
When tastefully served on the family board?
Thank God you can labor —
Can knead, mix and flavor,
And draw pleasant meals from the farmer's rich hoard.

What heartsome delight
At noon or at night,
When the family gathers for chat and good cheer;
Then should you be complaining
Of work unavailing,
That brings joy to the loved ones each day in the year?

SOUPS.

"A genial savor

Of certain stews;
Things which in hungry mortals' eyes find favor."

STOCK FOR SOUPS.

Cleanse thoroughly a shank of beef, put in the soup pot with water enough to cover it, adding a little salt. Watch closely, and just before it boils skim carefully. Let it boil slowly until the meat falls from the bones, adding water from time to time to keep the quantity good. Now take out the meat, put in a colander, and press into your stock all the juices that may remain in it. The stock may now be poured into a pan and set away to cool until the next day, when the grease must be removed, and it is ready for use. In preparing soup from it, boil your vegetables, etc., in clear water and add as much stock as is required, just before it is ready to be taken up.

ANOTHER.—An excellent stock for bean or pea soup may be made from the carcass of a turkey. Cover it

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with water and let it boil slowly for three hours, then strain through a cloth and set away for use.

DICE FOR SOUPS.

Cut slices of bread, and butter them ; cut into small squares, put into a pan buttered side up, and brown in a quick oven.

TO COLOR SOUPS.

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

BOUILLON.

Simmer in one pint of water for one hour, one small onion, four cloves, and a pinch of celery seed. To this add one pint of rich chicken stock, and add one teaspoonful of "Bouillon Kemmerich" for each person ; pepper and salt to taste ; let this boil for a moment, and then strain through a bag and serve, putting a thin slice of lemon in each cup.

This quantity will serve 12 persons, or more if required. "Bouillon Kemmerich" can be procured of the druggist or grocer. F. C. VAN WYCK.

BOUILLON.

Two pounds lean beef, chopped fine ; pour over it one quart of cold water. Put it in a porcelain kettle,

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cover tight, and let it simmer four hours. Strain off the tea and let it cool. Beat the white of one egg and add to the tea. Put it on the stove and stir until it comes to a boil. Let it boil until it becomes perfectly clear, skim, then strain through a fine-napkin. Season with salt to taste.

MRS. H. B. MILLER.

CORN SOUP.

One pint of grated green corn, 1 quart of milk, 1 pint of hot water, 1 heaping tablespoonful of flour, 2 tablespoonfuls of butter, one slice of onion, salt and pepper to taste. Cook the corn in the water 30 minutes. Let the milk and onion come to a boil. Have the flour and butter mixed together, and add a few tablespoonfuls of the boiling milk. When perfectly smooth, stir into the milk, and cook eight minutes. Take out the onion and add the corn. Boil together a few minutes and then strain and serve. Canned corn may be used the same way.

ELIZABETH W. PRATT.

CORN SOUP.

Grate the grain from 12 ears of corn, and scrape them to get the milk. Let it boil 30 to 40 minutes, then add 2 quarts of new milk, and when it boils stir in one quarter of a pound of butter, rubbed in 2 tablepoons of

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flour ; pepper and salt. Beat the yolks of 2 eggs in the tureen, pour the soup over, boiling, stirring all the time.

B. DUDGEON.

WHITE BEAN SOUP.

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

M. H. DEYOE.

BLACK BEAN SOUP.

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

F. C. VAN WYCK.

BLACK BEAN SOUP.

Soak one pint of black beans over night ; add in the morning 4 to 6 quarts of water, a beef bone or steak, 1 teaspoon of whole cloves, 1 onion, 1 carrot ; boil four

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hours, strain, then add 1 lemon and 1 hard boiled egg cut in slices. A glass of wine improves it.

MRS. J. M. EDWARDS.

POTATO SOUP.

Four large potatoes, 1 onion; boil in two quarts of water till soft. Press through a sieve and add 1 pint sweet milk, a little butter, pepper and salt, and boil again.

MARY F. KELLOGG.

TURNIP SOUP.

Boil three good sized turnips until tender, mash, add one quart milk, season with butter, pepper and salt.

LAURA HINDES.

CREAM TOMATO SOUP.

One can tomatoes, 2 quarts milk, butter to taste, 1 teaspoonful saleratus. Put on milk and tomatoes in separate pans. When the tomatoes are hot, strain; add saleratus to milk and pour in tomatoes; season to taste.

MRS. J. J. GRIFFITHS.

WHITE SOUP.

Set away till cold the water in which a leg of mutton has been boiled. Take off all the fat, which will rise to the top. Put on the fire with a small piece of mace and half a small onion cut fine. When the onion

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is tender, add a tablespoonful of butter into which a teaspoonful of flour has been braided, salt, add from a pint to a quart of milk, and boil up once.

MRS. T. P. SHELDON.

TOMATO SOUP.

One quart stock, 1 quart canned tomatoes, 1 onion, 3 sprigs parsley, 2 cloves, 1 teaspoon butter; salt and pepper to taste. Boil half an hour; strain through sieve. Dissolve 4 tablespoons flour or corn starch in cold water, stir in soup; boil five minutes. Serve with croutons.

MRS. J. L. HAWES.

OYSTER SOUP.

One quart milk to 50 count oysters; 1 large tablespoon of flour and 2 of butter, rubbed together; pepper and salt. Drain the liquor from the oysters, and put it on the stove with the butter, flour and seasoning; let it come to a boil and skim, then add milk; let this boil before adding oysters, which should only boil up for a moment.

CELERY SOUP.

Put a soup bone into 2 quarts of water; boil four hours; cut a bunch of celery fine and boil it thoroughly one hour; season with salt; pour in one cup of cream before putting in the celery; remove the fat, and boil the whole down to 3 pints.

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MOCK TURTLE SOUP.

One pound round beef, $\frac{1}{2}$ pound salt pork, pepper and salt to taste, 1 pound black turtle beans; soak beans over night, cut up the beef and pork and boil with the beans six hours. One carrot and one onion, grated or chopped fine. Strain into slices of hard boiled egg and lemon.

MRS. FRANCIS B. STOCKBRIDGE.

TOMATO SOUP.

One pint of tomatoes, 1 quart boiling water; let it boil and strain it; add one teaspoon soda, when it will foam, then add one pint of milk, with salt, pepper and plenty of butter. When this boils, add 8 small crackers rolled fine. Let the tomatoes and water boil about half an hour, till the strength is all extracted, then strain it through a sieve, add the soda, then the milk and seasoning. As quick as it boils up, put in the crackers and serve immediately. Season as you do oysters. It makes a nice supper dish on a cold night.

MRS. MARKS, *Detroit.*

AT MRS. J. B. SALM'S, 167 South Burdick
Goods, Embroidery

MEATS.

"I charge thee, invite them all;
Let in the tide once more,
My cook and I'll provide."

MINT SAUCE FOR LAMB.

Two tablespoonfuls of mint, chopped fine, 1 tablespoonful sugar, $\frac{1}{4}$ pint of vinegar; cook all together for a few moments. This may be added to gravy or not.

MRS. IRWIN SIMPSON.

LARDED SWEET-BREADS.

Lard four sweet-breads with strips of salt pork, put them on the fire with $\frac{1}{2}$ pint of water; let them stew slowly half an hour; then put in a small dripping pan with butter, sprinkle flour, brown them slightly, season with pepper; heat a half pint of cream and stir in the gravy. Have peas boiled and seasoned, and place them around the sweet-breads on a platter.

MARYLAND RECIPE FOR BOILED HAM.

Select one that does not weigh over 8 or 9 pounds, simmer, (not allowing it to come to a boil), allowing an

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hour for each pound; let the ham cool in the water it was boiled in. The next day, skin, cover with crumbs, baste with champagne as it bakes, and serve with a salad.

MRS. FRANCIS B. STOCKBRIDGE.

MUTTON RAGAUT.

Cut one pint of cold boiled mutton, beef or fowl into $\frac{1}{2}$ inch dice, remove fat and bone, put in a stew-pan and cover with boiling water. Add 1 teaspoonful of chopped turnip, and one of carrot; simmer slowly one hour. Wet 1 tablespoonful of flour to a paste, and stir into the boiling liquor; cook ten minutes; season with 1 scant half-teaspoonful of curry powder. Serve as a centre filling for the Turkish Pilap, which is made as follows: 1 cup stewed and strained tomatoes, 1 cup of stock or water; season highly with salt, pepper, and minced onion. When boiling, add 1 cup of parboiled rice; stir lightly until the liquor is absorbed, then add $\frac{1}{2}$ cup butter; then steam 30 minutes, stirring lightly occasionally. Serve as a border for the mutton ragaut.

MRS. CHARLES DWIGHT.

MEAT SOUFLE.

A splendid way to use scraps of cold beef, ham or fowl, which have been boiled, fried, or roasted. Make 1 cup of cream sauce, as for croquettes or macaroni;

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season with pepper, salt, and 1 teaspoonful of chopped parsley, or celery tops and 1 ounce of chopped onion. Stir into this sauce 1 cup of chopped meat or fowl; when well mixed, add the beaten yolks of 2 eggs; cook one minute and set away to cool; then stir in the whites, beaten to a stiff froth; bake in a buttered pudding dish 20 minutes. Serve plain for tea, or with mushroom dressing for dinner.

TO ROAST MEAT.

An 8-pound roast of beef or mutton requires to be in a moderate oven for $2\frac{1}{2}$ hours. After roasting for 1 hour, season on both sides and turn. Never use any water. Baste often with its own gravy. Potatoes peeled and put in the dish with the meat, when half done, are excellent.

MRS. WOODBRIDGE.

YORKSHIRE PUDDING.

Four eggs beaten very light, a pinch of salt, 12 heaping tablespoonfuls of flour, 1 pint of milk; beat part of the flour with the eggs and add the rest of the flour and milk gradually. Bake under meat and pour into a dripping pan about half an hour before the meat is done. May be baked without meat by putting 2 or 3 good tablespoonfuls of dripping in the pan, and when hot, pour in the batter. Serve with maple syrup when desired.

MRS. WOODBRIDGE.

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TURKEY AND OYSTER PIE.

Take a deep earthen bake dish, put a layer of rolled crackers on the bottom, then a layer of turkey meat cut in tiny pieces, then a layer of oyster, also cut fine, salt and pepper, small bits of butter, then a layer of rolled cracker, and so in alternate layers until the dish is full. Pour over half the liquor from the oysters and set in the oven for one-half hour. Then take 1 well-beaten egg, a few cracker crumbs, a piece of butter and the remaining oyster liquor, stir together, pour over and return to oven.

MRS. HOLTENHOUSE.

YORKSHIRE PUDDING.

Four cups flour (scant) and 4 cups milk (full), well mixed; 4 well beaten eggs, a little salt. Bake one hour.

MRS. G. T. CLARK.

YORKSHIRE PUDDING.

[To be served with a roast of meat.]

Three-quarters of a pint of sweet milk, 3 eggs, $\frac{3}{4}$ of a cup of flour, a little salt. Three-quarters of an hour before the roast is done, pour some of the drippings from the meat into another pan and pour in the Yorkshire pudding, basting occasionally with the drippings. Cut in squares and serve on the platter with the roast.

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WELTON VEAL.

Boil 4 eggs hard, slice thin, place around the bottom of a two-quart bowl; lay over these a layer of uncooked veal cut very thin, then a layer of cooked ham cut very thin; fill the bowl with these alternate layers, cover closely with a plate, and cook in a steamer three hours. Set in a cool place until the next day, when it will be a jelly. It slices beautifully. MRS. HOLTENHOUSE.

PICKLED TONGUE.

Take nice fresh tongues and wash well in cold water, then put in a kettle and pour enough boiling water over to cover well, and add salt; boil for three hours, or until very tender. Take out into cold water and remove the outside skin, which will come off easily if they are cooked enough. Then put them into an earthen dish, cover with good vinegar and let them stand until sour enough to suit the taste.

MARIE HAWES.

CHICKEN CURRIE.

Cut up the chicken raw, fry in a little butter to a light brown; lay the joints, which should be cut as small as possible, into a stew-pan; simmer until the fowl is quite tender. Half an hour before serving, rub smooth a spoonful of currie powder, 4 spoons of flour, 1 spoon

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of butter; add 4 spoons of cream; salt to taste. When serving, squeeze a little lemon if you like. Cold fowl or mutton may be used, instead of fresh meats.

MRS. LOUGHBOROUGH.

BEEFSTEAK WITH ONIONS.

Cut up 6 onions fine, put into a sauce-pan with 2 cups of hot water, about 2 ounces of good butter; pepper and salt; dredge in a little flour. Let it stew till the onions are quite soft. Broil the steak, put it into the pan with the onions for a few minutes; send to the table very hot.

MRS. H. LOUGHBOROUGH.

MEAT LOAF.

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

MRS. H. F. SEVERENS.

CHICKENS FOR SUPPER.

Boil two chickens in as little water as possible, until the meat separates easily from the bones; pick it all off, cut it rather fine, and season it well with pepper and salt. Now put in a mold (a bowl or oval pan will answer) some slices of hard boiled eggs, then a layer of

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chicken, next more eggs, (always putting the best slices of egg at the sides and bottom of the mold, and the broken pieces through the chicken). Boil down the water in which the chicken was boiled, until there is a pint left, adding to it when done a large pinch of gelatine which has been dissolved in a little cold water. Season this gravy with butter, pepper and salt and pour it over the chicken. It will sink through, forming a jelly around it. Let it stand on ice until perfectly cold; turn it out on a dish and garnish with bleached celery leaves. It is to be sliced at table.

MRS. L. C. CHAPIN.

FRIZZLED BEEF.

Pick up fine, thin slices of dried beef, throw into sauce pan with cold water, and let come to a boil; drain off water and put in butter enough to fry the beef a nice brown. Then pour on enough rich milk to make a nice gravy; thicken with a little flour. This is nice for tea or breakfast.

MRS. SIDDALL.

TO PREPARE VEAL FOR TEA.

To 1 pound of veal chopped fine, add 1 egg, pepper, salt, and summer savory. Bake in bars and slice when cold.

MRS. J. M. EDWARDS.

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BEEF PATÉ.

Three and one-half pounds lean tender beef, chopped very fine, 1 cup rolled crackers, 2 well beaten eggs, 1 cup rich milk, 1 teaspoon white pepper, 1 tablespoon salt, piece of butter size of an egg. Mix all together thoroughly, and press firmly into a baking dish—a good new one is best; sprinkle cracker crumbs over the top, and bake $3\frac{1}{2}$ hours. Bake immediately after mixing, as letting it stand hardens the meat.

MRS. A. U. NOBLE.

STEWED LAMB AND PEAS.

Have the bones taken out of the under side of a shoulder of lamb, and bind into good shape with tape. Cover the bottom of a pot with chopped salt pork, and stew with young minced onions; lay in the meat, pour in a quart of broth made from the extracted bone and other trimmings, cover closely and stew tender. Take out the lamb, unbind it, and keep hot. Strain the gravy left in the pot, return to the fire with 2 quarts of green peas, cook until done; strain and lay about the meat.

MRS. HOLTENHOUSE.

VEAL DUCK.

Season a large veal steak with pepper and salt and spread with a bread dressing, such as is used for poultry,

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seasoned with sage or thyme. Roll up carefully and tie in place with twine, cover with some thin slices of salt pork, and secure all by folding around it a thin white cloth. Put in a dripping pan with a little water, and bake slowly for an hour; then remove the cloth and brown for another hour, basting often. Serve with the gravy poured over it. FLORENCE S. WATTLES.

HAM CAKES.

There will be required for these cakes, 4 potatoes of medium size, 1 cupful of fine chopped ham (the dry bits that cling to the bones will answer), 3 tablespoonfuls of butter, and $\frac{1}{4}$ teaspoonful of pepper. Peel and boil the potatoes, and when they are cooked mash them until fine and light; add the ham, pepper, and 1 tablespoonful of the butter; mix well, and shape into thin cakes about an inch and a half in diameter. Put the remaining butter on the stove in a frying pan, and as soon as it gets hot, put the cakes into the pan. Brown on both sides and serve on a warm dish. MRS. G. C. BURNHAM.

BEEFSTEAK PIE.

Line the sides of a deep baking dish with good paste. Take a tender round steak and one small beef kidney, and cut both into small pieces. Dredge the bottom of the dish with a little flour, then put the meat

in layers, seasoning each. Cut up one good sized onion and scatter over the top layer, dredging the same with flour. Cover the top with paste and ornament as desired. Be sure to leave a hole in the center of top crust for gas to escape. Bake until well done, and before serving, set it on top of the stove for a short time.

MRS. WOODBRIDGE.

BEEF STEW.

For this stew use 2 pounds of uncooked beef or the remains of a cold roast. Cut the meat in five or six pieces and put over the fire in a hot, dry kettle, with the bits of fat at the bottom. When the fat begins to try out, add an onion, sliced fine, and turn all in the kettle till slightly browned; then pour on boiling water enough to cover, and set on the back of the stove, where it will cook very slowly for two or three hours. At the proper time add the following vegetables: Two turnips, peeled and quartered, a dozen small potatoes, 2 large tomatoes or a small cup of the canned ones, pepper and salt to taste; if convenient, a pinch of celery seed or a bit of the tops, and two or three sprigs of parsley, much improves the flavor. When done, take up the meat and vegetables carefully with skimmer and lay in the middle of a large platter; thicken the gravy and pour part of it

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around the stew. This makes a good Monday dinner, as one can utilize the Sunday roast; and the meat and vegetables can all be cooked in one kettle.

FLORENCE S. WATTLES.



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SALADS.

"Oh! great and glorious! Oh, herbaceous meat!
'Twould tempt the dying anchorite to eat;
Back to the world he'd turn his weary soul
And plunge his fingers in the salad bowl!"

SHRIMP SALAD.

To 1 pint of shrimps add 2 hard boiled eggs, 4 small cucumber pickles cut in thin slices, and as many olives cut in bits; carefully mix these, to avoid breaking the shrimps, and pour over them a Mayonnaise or boiled dressing. Lobster salad can be made as the above, simply omitting the cucumbers and olives.

MRS. F. C. VAN WYCK.

SALMON SALAD.

One can fresh salmon, four bunches celery; chop as for chicken salad, mix with the salmon. *Dressing.*—1 teaspoon of mustard, 2 tablespoons vinegar, yolks of 2 eggs, salt to taste, and a little cayenne pepper. Mix thoroughly and add it to the salmon just before serving.

MRS. J. WARREN TAYLOR.

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CHICKEN SALAD.

To one boiled chicken cut into dice, add double the quantity of celery, cut in pieces about an inch thick, and 4 hard boiled eggs, cut in small pieces. Add half of the dressing to this and put it in the ice-chest till serving time, when arrange in a salad bowl and pour the remainder of the dressing over it. For the dressing use 5 eggs; while thoroughly beating them, add $\frac{1}{2}$ pint of oil—or more if desired—drop by drop, 2 tablespoonfuls of mixed mustard, a teaspoonful of salt, and a generous pinch of cayenne; set the dish in boiling water, stirring constantly till it thickens, and set away to cool. Just before using, reduce it with vinegar or lemon juice, or both. A few capers improve the salad, using the vinegar in which they are preserved (after straining it well) to thin the dressing to the proper consistency; cream also is very nice. This dressing, without the cream, will keep one month, or longer if kept in a cool place.

F. C. V. W.

SHRIMP AND CHICKEN SALAD DRESSING.

Six eggs, $\frac{1}{2}$ cupful oil, 1 teaspoonful salt, red pepper to taste, 2 tablespoonfuls mixed mustard, $\frac{1}{2}$ pint good vinegar. To this quantity add at the very last—after it is cooked— $\frac{1}{2}$ teacupful whipped cream. The

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dressing must be whipped thoroughly and constantly in the process of making. MRS. J. K. WAGNER.

SWEETBREAD SALAD.

Boil the sweetbreads in salted water until tender, and cut into dice. Make a mayonnaise dressing. Just before serving, whip the whites of the eggs left from the mayonnaise very stiff, and stir into the dressing. Shred the light green leaves of lettuce and fill the salad bowl with alternate layers of the sweetbreads and the lettuce, pouring over each a little of the dressing, putting what is left on top without stirring. MISS MARIE JONES.

POTATO SALAD.

Cut six or eight boiled potatoes in small pieces, and mix with them a small onion cut fine, and several stalks of celery. Pour over it a dressing made of 1 egg, teaspoon mustard, heaping tablespoon sugar, one-half cup sweet milk, one-half cup vinegar, tablespoon butter and salt to taste. Cook until thick and pour over the prepared potatoes. Garnish with lettuce leaves and sliced hard boiled egg, and serve either warm or cold.

MRS. EDMOND BALYEAT.

TOMATO SALAD.

Two dozen ripe tomatoes. Pare them with a knife and place them upon ice until very cold. Yolk of 2 eggs,

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$\frac{1}{2}$ pint olive oil beaten together, adding oil slowly. Then add $\frac{1}{4}$ cup vinegar, 1 large teaspoon salt, 1 teaspoon cayenne pepper; place on ice to harden. Place each tomato on a lettuce leaf, with a spoonful of dressing on top, and garnish with a curled leaf of lettuce.

MRS. FRANCIS B. STOCKBRIDGE.

POTATO SALAD.

Boil six large potatoes, chop a coffee-cupful of celery very fine, using only the white stalks. Fill the salad bowl with alternate layers of potato, sliced very thin, the chopped celery and dressing. To make the dressing, take 3 eggs, 1 tablespoon each of sugar, oil and salt, a scant tablespoonful of mustard, a cup of milk and 1 of vinegar. Stir oil, salt, mustard and sugar in a bowl until smooth, add the eggs and beat well; then add the vinegar and finally the milk. Put the bowl in a basin of boiling water and cook until it thickens like custard.

MISS MARIE JONES.

VEGETABLE SALAD.

Take cold cooked potatoes and beets, sliced lettuce, celery, tomatoes and whites of several hard boiled eggs; onions, if used, chop fine. For a dressing, rub the yolks of several hard boiled eggs, pepper, salt, oil, vinegar, capers, and pour over and mix thoroughly.

MRS. IRWIN SIMPSON.

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CABBAGE AND CELERY SALAD.

Take common cabbage and celery, cut up fine. For the dressing, take the yolk of 1 hard boiled egg; when smoothly blended, add 1 teaspoon butter, then the yolk of 1 raw egg, $\frac{1}{2}$ teaspoon pepper, 2 teaspoons mustard, 3 teaspoons salt, 3 teaspoons sugar, 6 table-spoons sweet cream, 5 tablespoons vinegar; add vinegar last of all. Run knife used through an onion.

M. L. FAWCETT.

CABBAGE SALAD.

One head cabbage, sliced and chopped fine, salt and pepper. Melt piece of butter size of egg, beat with it 1 tablespoonful flour, 1 egg, 1 tablespoonful sugar, 1 cup vinegar. Heat until it boils, stirring often. Pour over cabbage, mix it thoroughly, and it is ready to serve.

MRS. G. E. STEIN.

TOMATO SALAD.

Take the skin, juice and seeds from nice fresh tomatoes, chop what is left with celery and add a good salad dressing. Serve a tablespoonful on a small leaf of lettuce.

FRUIT SALAD.

Slice half-dozen oranges, the same of bananas and 1 pineapple together. Squeeze the juice of 3 more

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oranges over. Sprinkle pulverized sugar, and wine may be added.

MRS. IRWIN SIMPSON.

TOMATO-CUP SALAD.

Salad, served in tomato cups, with thin slices of buttered bread, makes a nice course. To prepare the cups, cut the stem-half off each tomato with *shears* and remove all but the skin.

MRS. H. F. SEVERENS.

SALAD DRESSING.

One heaping tablespoonful of cold butter, same of flour, mix together and add one teaspoonful of sugar, mix well; add yolks of 2 eggs, well beaten, 1 level teaspoonful of dry mustard; $\frac{1}{4}$ teaspoonful cayenne pepper, (less if you do not want it hot), or $\frac{1}{2}$ teaspoonful black pepper, 1 teaspoonful salt. Beat all well, scald $\frac{1}{2}$ cup of milk, add it and cook 5 minutes or until it thickens, stirring constantly, add $\frac{1}{4}$ cup vinegar. In cooking, set dish in pan of water.

MRS. W. L. MORLEY.

COOKED MAYONNAISE DRESSING.

Add the well beaten yolks of 5 eggs to 5 tablespoonfuls of boiling vinegar. Cook in a double boiler until it thickens, being careful to stir clean from the sides whilst cooking. Remove from the fire and add 4 ounces of butter and stir until cool and perfectly mixed. When quite cold, season with 1 teaspoonful of mustard, 1 of

salt, 1 tablespoonful of sugar, a small pinch of cayenne pepper, $\frac{1}{2}$ cup of cream, nicely whipped. Oil can be used in place of the cream if preferred.

MRS. S. HUBBARD.

COLD MAYONNAISE DRESSING.

A tablespoonful of mustard, 1 of sugar, a pinch of cayenne, 1 teaspoonful of salt, the yolks of 3 uncooked eggs, juice of half a lemon, $\frac{1}{4}$ cup of vinegar, a pint of oil, and a cupful of whipped cream. Beat the yolks, mustard, sugar, cayenne and salt until they are very light, adding a few drops of oil at a time until the dressing becomes very thick, then add the oil and vinegar until all used, when add the juice and whipped cream, and place on the ice until ready to use it. The cream may be omitted without injury.

F. C. V. W.

SALAD DRESSING MADE AT THE TABLE.

The yolk of a raw egg, a tablespoonful of mixed mustard, $\frac{1}{4}$ teaspoonful salt, 6 tablespoonfuls of oil. Stir the yolk, mustard and salt together with a fork until they begin to thicken. Add the oil, gradually stirring all the while. More or less oil can be used.

F. C. VAN WYCK.

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SALAD DRESSING.

To 1 pint of vinegar, the yolks of 8 eggs, 1 cup of butter. Boil butter and vinegar together, beat the eggs very light and pour the boiling butter and vinegar on the beaten eggs, a little at a time, stirring constantly. When a little cool, add dry mustard, a pinch of red pepper, sugar and salt to taste, $\frac{1}{2}$ cup sweet cream, whipped. Beat all thoroughly.

A FRIEND.

PICKLES.

"Pickles and spice,
And everything nice."

CUCUMBER PICKLES.

One-half bushel of cucumbers. Make a brine that will bear up an egg, heat it boiling hot and turn over them; let it stand 24 hours, then take them out and drain. Heat vinegar boiling hot and turn over them, enough to cover; let that stand 24 hours, then drain out of the vinegar. Take a quart of brown sugar, $\frac{1}{2}$ pint of white mustard seed, a little cloves and cinnamon, tie them in a cloth, five cents' worth of celery seed, a piece of alum size of an egg. Put these ingredients in fresh vinegar, heat boiling hot, and throw over the cucumbers.

MRS. WM. A. WOOD.

SMALL CUCUMBER PICKLES.

Make a brine of a heaping tablespoon of salt to a quart of water, heat boiling hot, and pour over cucumbers, let stand 24 hours; then take out and wash or rinse, and then pour over them a solution of vinegar and water,

NOTE AND
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half-and-half, boiling hot, with a lump of alum the size of a hickory nut, dissolved in it; let them stand until scum rises, which will be in two or three days. Then rinse and wipe them from that solution. Wipe out jars. Then for last vinegar, use to 1 gallon of good cider vinegar, 1 quart of brown sugar, $\frac{1}{2}$ pint of white mustard seed, 1 ounce of celery seed, and 1 ounce each of cinnamon, allspice and cloves. Use unground, put all in the vinegar loose and let boil a few minutes hard, then pour hot over the pickles in the jar, with layers of horse-radish between the cucumbers. Use plenty of the horse-radish, as it helps to keep the pickles.

MRS. M. WESTBROOK.

CABBAGE PICKLE.

Take enough cabbages (small, compact heads), quartered and tied up (to prevent the leaves falling apart) to fill a two-gallon jar. Boil in brine till nearly done enough to eat. When cold, press the cabbage between the hands, to get out the brine. Pour over cold vinegar, and let it remain several days or weeks even. Then take strong vinegar, 2 ounces of turmeric, 2 ounces cinnamon, a few pieces of race ginger, sliced, $\frac{1}{4}$ of a pound of white mustard seed, 1 ounce of celery seed, a cup of made mustard, and 2 pounds of brown sugar. Boil spices in a gallon of strong vinegar; squeeze

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the cabbage out of the first vinegar, removing the twine; cover with the boiling mixture, tie closely, and it will be fit for use in a few weeks. The secret of making good cabbage pickle is cooking it long enough.

MRS. A. M. STEARNS.

CABBAGE PICKLE.

Take 10 small, young, white cabbages, quarter and sprinkle salt and a layer of cabbage, alternately; pour enough boiling water to cover, and let stand a day and night; rinse and drain well, and put in porcelain kettle; cover with vinegar, put in horse-radish, ginger and white mustard seed to taste, and 1 ounce turmeric to color yellow; simmer two hours, or until you can put in a fork easily; add sugar if you like. Take out the cabbage carefully, so as not to break it, put in stone jar, thicken the vinegar with ground mustard and pour over it.

MRS. GEORGE F. KIDDER.

INDIAN PICKLE.

One gallon vinegar, $\frac{1}{2}$ teacup salt, 1 large table-spoonful cayenne pepper, $\frac{1}{4}$ tablespoonful ginger, $\frac{1}{2}$ pint mustard seed. Boil all together and when cold add garlicks and shallots to taste, 2 ounces flour of mustard, 2 ounces turmeric; mangoes with seeds taken out, cauliflowers, carrots, beans, etc., to be cut in small pieces and placed on a dish, with salt sprinkled over them.

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The next day dry them well with a cloth and put them into cold boiled vinegar to stand over night, then put them into the prepared pickle. M. E. POMEROV.

MUSTARD PICKLES.

Six small green peppers, 2 quarts little onions, 2 quarts small cucumbers, 2 of beans, 2 of cauliflower. Brine—1 tablespoon of salt to 1 quart of water. Let it stand 24 hours, drain, and they are ready for dressing. To each quart of vinegar add 3 tablespoons mustard, 1 cup brown sugar, $\frac{1}{2}$ cup flour, $\frac{1}{2}$ ounce curry powder, same of celery seed; boil all together five minutes, and pour over the pickles. The dressing should be like thick cream. MRS. WILLIAM STUART.

GREEN TOMATO PICKLES.

Select medium-sized, sound, green tomatoes, and cut in slices about one-fourth inch in thickness. It is an improvement to slice onions with them, in the proportion of about one-fourth as many onions as tomatoes. Let them stand over night in a moderately strong brine. In the morning drain them out of the brine, put them on the stove in clear water, and let them just scald. Then put them into jars and pour over them scalding vinegar, spiced to taste with whole peppers, cloves, cinnamon and mustard seed, and very slightly sweetened in the

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proportion of $\frac{1}{2}$ teacup of sugar to 1 gallon of vinegar. If the vinegar is very strong, dilute it.

M. E. POMEROY.

RIPE CUCUMBER PICKLES.

The cucumbers should not be so ripe as to be soft, but taken when they have just turned yellow. Peel and slice lengthwise, take out the watery inside, sprinkle with salt, and let them lie three days. Drain, lay them in a jar, and pour hot spiced vinegar over them.

SLICED CUCUMBER PICKLES.

Five dozen large green cucumbers, peel and cut in slices an inch thick. One-half peck large white onions, sliced; mix with the cucumbers, lay in a jar and cover with brine over night. Drain thoroughly, add $\frac{1}{2}$ dozen red peppers, chopped fine, a root of horse-radish, scraped, $\frac{1}{2}$ pound of white mustard seed, $\frac{1}{2}$ pound of ground mustard, mixed smooth with vinegar. Mix well in a jar and cover with cold vinegar.

MIXED CHOW-CHOW.

One peck green tomatoes, 4 cabbages, 12 small peppers, 12 onions, 1 bunch of celery, 1 cup of salt; chop fine and let it remain over night. Strain, put on the stove, cover with good vinegar, add 2 cups horse-radish,

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grated, 4 tablespoonfuls corn starch, 2 teacups sugar, 1 cup mustard seed, 4 tablespoonfuls mustard, 2 tablespoonfuls turmeric, 2 teaspoonfuls curry powder.

MRS. M. B. WESTNEDGE.

HIGDOM.

One peck green tomatoes, 4 head cabbage, 6 onions, 5 peppers. Soak in salt and water over night, then strain and pour on 3 quarts hot sweetened vinegar, and add 1 cup white mustard seed and $\frac{1}{2}$ cup celery seed.

(The late) MRS. CAMPBELL.

MUSKMELON PICKLE.

To make the stuffing for 40 melons:—Wash a pound of white ginger, pour boiling water on it and let it stand 24 hours. Slice very thin. One pound of horse-radish, scraped, 1 pound of white mustard seed, washed and dried, 1 pound of chopped onions, 1 ounce of mace, 2 ounces of turmeric, $\frac{1}{2}$ pound of black mustard seed, 1 large cupful of salad oil. Mix well and fill each melon; tie up and drop in vinegar made quite sweet. Not good for several months.

MRS. A. M. STEARNS.

WATERMELON PICKLES.

Ten pounds watermelon rinds, boiled in clear water until tender; drain the water off, make a syrup of 2 pounds sugar, 1 quart vinegar, $\frac{1}{2}$ ounce cloves, 1 ounce

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of cinnamon. This syrup to be poured boiling hot over the rinds. Drain this off, let it come to a boil, and pour over the rinds three mornings in succession. This is excellent.

MRS. O. B. FLAGG.

PEACH MANGOES.

Take large free-stone peaches, ripe enough to allow the pit to come out easily. Put in brine for two days. Mix to your taste, chopped garlic, race ginger (soaked in water over night and then sliced thin), grated horse-radish, white and black mustard seed and celery seed. After taking the peaches out of the brine, cut them open and remove the pits. Fill them with this mixture and tie up; pour over cold vinegar, let it remain a few weeks, and then pour over the mangoes spiced vinegar containing a bag of turmeric.

MRS. A. M. STEARNS.

SWEET PICKLE PEARS.

Five pounds sugar, 7 pounds pears, 1 ounce cassia buds, 1 pint vinegar. Pare the fruit and lay in cold water while getting ready. Boil in a weak syrup until tender, put in a stone jar and pour the above syrup over them. They will keep without sealing.

MRS. GEORGE F. KIDDER.

Fashionable Stationer, and Book
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YELLOW PICKLE.

One peck of green tomatoes and 12 large onions chopped fine; sprinkle salt over them and let them lie for 24 hours, then wash and drain them thoroughly. Take one gallon of vinegar and put in it $\frac{1}{2}$ pint of white mustard seed, 1 ounce of mace, 3 dozen cloves, $\frac{1}{2}$ ounce of long black peppers, $1\frac{1}{2}$ pounds of brown sugar, celery seed to taste, and boil till it is thick. When cold, add 1 tablespoonful of ground mustard, 2 tablespoons of salad oil and 1 tablespoon of turmeric, well mixed.

F. C. V. W.

RIPE TOMATO PICKLE.

Select small, perfect fruit, with unbroken skin, and put them in a strong brine for 8 days. To 1 peck add 1 pint of mustard seed, 1 ounce of cloves, 1 ounce of black pepper or 6 sliced green peppers and 1 dozen large sliced onions, over which pour strong cold vinegar.

F. C. V. W.

THE FAMOUS CUCUMBER PICKLES.

Rule for one-half bushel of cucumbers. Wash the cucumbers in cold water, take off the blows, but be careful not to break the skin. One small cup of salt to 1 gallon of water. Pour on the cucumbers boiling hot for seven mornings in succession, making one new brine

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during that time. Make a weak vinegar, add a piece of alum the size of a walnut; scald and pour over the pickles hot, leave for 48 hours. For last vinegar, take a sufficient quantity of the best cider vinegar to cover the pickles. Add 4 or 5 pounds brown sugar and scald. The spices are used whole. One pound white mustard seed, $\frac{1}{2}$ pound allspice, $\frac{1}{4}$ pound each cloves and black pepper, 1 ounce cassia buds, 1 ounce cinnamon bark, 2 ounces celery seed, 1 ounce mace, several pieces of horse-radish. Mix the spices together in a large dish, lay some pickles in the crock and then sprinkle with the spices, putting in occasionally a piece of horse-radish. Put two or three fresh grape leaves over the top and cover all with the hot vinegar. These pickles will keep in a stone crock for two seasons. Use very small cucumbers.

MRS. W. G. AUSTIN.

MIXED MUSTARD PICKLES.

Two quarts small silver onions, 1 quart very small cucumbers, (whole), 9 good-sized cucumbers, cut in pieces, 3 green peppers, cut in pieces, 1 quart green tomatoes cut up, 5 or 6 heads of cauliflower. Put all in separate dishes and let stand 24 hours in salt and water. Drain off the next forenoon and mix all together, saving sliced cucumbers. Boil in $3\frac{1}{2}$ quarts of vinegar

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until tender, after which add to this a paste composed of 1 quart of vinegar, $\frac{1}{2}$ pound ground mustard, 1 ounce turmeric powder, 4 cups sugar, 2 cups flour, well mixed. Add sliced cucumbers last.

MRS. R. ARTHUR STONE.

SPICED PEARS.

Seven pounds of pared fruit, 4 pounds of white sugar, 1 pint strong vinegar, mace, cinnamon and cassia buds. Cook the fruit in the syrup until tender, then skim out and boil down the syrup, and pour over the fruit boiling hot.

PICKLED PEACHES.

Dip peaches in weak lye,—tablespoonful of ashes to 2 quarts of hot water. To 1 peck of peeled peaches, add 3 pints of cider vinegar, 4 pounds extra C sugar, a little stick cinnamon and a few cassia buds. Let the peaches remain in the syrup until scalded, then skim out and boil down syrup.

MRS. B. C. AVERY.

MIXED YELLOW PICKLE.

One peck of green tomatoes, $\frac{1}{2}$ peck cucumbers, $\frac{1}{2}$ peck onions, 2 large cauliflowers. Slice and lay in salt

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24 hours. Drain and put in a porcelain kettle in layers with the following mixture sprinkled between: Four tablespoonfuls grated horse-radish, 1 ounce turmeric, 1 ounce whole cloves, 1 ounce stick cinnamon, $\frac{1}{4}$ pound whole pepper, 4 pounds brown sugar, 1 pound ground mustard. Cover with cold vinegar, let it heat slowly, and when it comes to a boil stir fifteen or twenty minutes.

MRS. T. P. SHELDON.



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CATSUPS AND SAUCES.

"Epicurean cooks
Sharpen with cloyless sauce his appetite."

TOMATO CATSUP.

To 1 gallon of tomatoes, add 4 tablespoons salt, 4 tablespoons black pepper, 3 tablespoons cloves, 8 pods of red pepper, and 3 tablespoons of mustard.

MISS HATTIE DEYOE.

MUSHROOM CATSUP.

Peel the mushrooms, break them into little bits and strew salt over them. Let them stand one night only; warm them and strain, boil the liquor five minutes, skimming well. Add to each quart $\frac{1}{2}$ ounce of ginger, $\frac{1}{2}$ ounce black pepper, $\frac{1}{2}$ ounce allspice, 1 blade of mace, 6 ounces of cloves. Let the whole boil well. Bottle when cold.

MRS. LOUGHBOROUGH.

COLD CATSUP.

One-half peck ripe tomatoes, unpeeled, 2 red peppers, 2 onions, $\frac{1}{2}$ cup salt, 1 cup sugar, $\frac{3}{4}$ cup white

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mustard seed, 1 cup grated horse-radish, 2 tablespoons black pepper, 1 quart cider vinegar. Chop tomatoes fine, then drain; chop onions and peppers fine, then mix. It is sure to keep. MRS. DELOS PHILLIPS.

PLUM CATSUP.

Allow $\frac{1}{2}$ pound of sugar to each pound of plums. Boil plums until done, put through sieve, then add sugar; boil until like plum butter, and season with ground cloves and cinnamon. MRS. W. R. BEEBE.

HORSE-RADISH SAUCE.

[To be used with soup meat.]

Grate some horse-radish, take some soup stock, a spoonful of fat from the stock, $\frac{1}{2}$ cup vinegar, a little salt, sugar to taste, a few raisins, some cinnamon, and a few slices of lemon. Let this come to a boil, then stir in enough grated horse-radish to make it quite thick, and pour over the meat hot. If the sauce is too thin, add some bread crumbs. This is also good with veal or tongue. MRS. C. E. SMITH.

GREEN TOMATO SAUCE.

One peck of green tomatoes cut in thin slices, sprinkled with salt and left for 24 hours to drain. (Put them in a colander or steamer, set in a pan, putting a

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plate with a weight on it, over them). When they are thoroughly drained, put them in a kettle with the following mixture: Six large onions cut in slices, 1 small bottle of mustard, $\frac{1}{4}$ pound of mustard seed, 2 teaspoonfuls of cloves, 4 of pepper, 2 of ginger and 4 of allspice, all ground. Cover with good cider vinegar and simmer till the tomatoes look clear. It is best to put it in pint fruit jars, as it moulds on the top very soon if left open.

MRS. T. P. SHELDON.

TOMATO SAUCE.

One peck of tomatoes, 2 large green peppers, 4 onions, chopped. Boil this until quite thick, then add 1 pint of vinegar, 1 teaspoonful of cinnamon, 1 teaspoonful of cloves, and boil a little while longer.

MRS. J. A. NEWELL.

BORDEAUX SAUCE.

One gallon sliced green tomatoes, 2 small heads of cabbage sliced fine, 2 onions chopped fine, 1 ounce celery seed, 1 ounce ground ginger, 1 ounce ground allspice, 1 ounce ground black pepper, $\frac{1}{2}$ pound white mustard seed, $1\frac{3}{4}$ pounds light brown sugar, $1\frac{3}{4}$ gills salt, 1 gallon vinegar. Mix and boil 30 minutes.

MRS. GEORGE E. STOCKBRIDGE.

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TOMATO JAM.

Eighteen pounds ripe tomatoes, 9 pounds sugar, 1 quart vinegar, tablespoon each of ground cinnamon, ground allspice and ground pepper. Peel and slice the tomatoes and drain a little before using sugar. Boil all together until thick. MRS. G. W. HARRINGTON.

TOMATO CATSUP.

One gallon peeled tomatoes, 4 tablespoons common salt, 4 of black pepper, 2 of allspice, 3 of ground mustard, teaspoon cayenne pepper. Simmer slowly in a gallon of cider vinegar to about five quarts and a half of tomatoes. Strain through a sieve and bottle while hot.

CHILI SAUCE OR CATSUP.

Thirty-two large ripe tomatoes, 12 bell peppers seeded, 4 large onions. Cook till tender and strain through a fine colander. Return to the kettle and add 1½ pounds brown sugar, 4 tablespoons salt, 8 teacups vinegar, 4 teaspoons cinnamon, 4 of allspice and 3 of nutmeg. Boil slowly with frequent stirring till thick as desired and bottle it hot. MRS. A. U. NOBLE.

FRUITS.

"I have within my pantry,
Good store of all that's nice."

SPICED GOOSEBERRIES.

Five pounds of fruit, 4 pounds of sugar, 1 pint vinegar, spices to taste. Boil down until thick.

MRS. H. B. MILLER.

SPICED GOOSEBERRIES.

Five pounds of fruit (not too ripe), 4 pounds brown sugar, 1 pint vinegar, 2 tablespoons ground cloves, 2 tablespoons ground cinnamon. Boil two hours; watch carefully last hour and stir often to prevent burning.

MRS. FRANK KELLOGG.

SPICED TOMATOES.

Twelve pounds of tomatoes, 4 pounds of sugar, 1 quart of vinegar. Peel tomatoes and let them stand over night in the sugar and vinegar and in the morning add 1 tablespoon each of cinnamon and cloves in a bag and boil down slowly until they are thick.

M. H. DEYOE.

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SPICED CRANBERRIES.

Five pounds of cranberries, 4 pounds of sugar, 1 pint of vinegar, 2 teaspoonfuls of cloves, 1 teaspoonful of cinnamon. Boil one hour.

MRS. E. H. VAN DEUSEN.

SPICED CURRANTS.

Four quarts of currants after they are stemmed, 2 quarts of white sugar, 1 pint of vinegar, 1 dessert spoon of cloves, 1 dessert spoon of cinnamon, 2 nutmegs. Boil one-half hour.

MRS. F. E. HULL.

SPICED GRAPES.

To 10 pounds of grapes, after they are prepared as for canning, put a tablespoonful of cinnamon, a tablespoonful of cloves, a teacupful of vinegar, sugar to taste. Cook until tender.

MRS. J. A. NEWELL.

SPICED GRAPES.

To 8 pounds of fruit, first boiled and strained through a colander, add 4 pounds of sugar, 1 teacupful cider vinegar, 1 tablespoonful of cinnamon and $\frac{1}{2}$ tablespoonful of cloves. Boil until thick.

MRS. M. B. WESTNEDGE.

Misses O'Brien & Ryan, Milliners, 105 W. Main St.,
Kalamazoo, Mich.

LITTLE FRUIT.

Put a quart of good brandy into a two-gallon jar, with tightly fitting top. For every pound of fruit in prime condition and perfectly dry, put with it $\frac{3}{4}$ of a pound of granulated sugar, and put into the brandy; stir every day with a woodenspoon kept for the purpose. Every sort of fruit may be used, beginning with strawberries and ending with plums. Plums and grapes should be seeded, peaches peeled and cut up into eighths, cherries stoned, oranges peeled and seeded, pineapples prepared as for canning, etc. Keep jar in a cool place and stir every day. You can add fruit as you have it in same proportion. MRS. IRWIN SIMPSON.

BRANDIED FRUITS.

One quart of brandy, 8 pounds of sugar, 7 pounds of fruit. Dissolve 1 pound of sugar in the brandy; the next day add 2 pounds of oranges cut in small pieces, with 2 pounds of sugar; the alternate day add the same quantity of pineapple and sugar. Two days intervening add 3 pounds of bananas and the same quantity of sugar. Prepare this in a stone jar, and for a fortnight stir it every day, keep it well covered, then seal up in Mason jars. To be eaten with creams.

F. C. VAN WYCK.

WINE JELLY.

One box Coxe's gelatine, soaked 1 hour in half a pint of cold water, rind and juice of 3 lemons, 1½ pints of sugar, stick cinnamon to taste, 1 pint wine, 1 quart of boiling water. Do not boil, but after adding the hot water, stand in a warm place for five minutes, to extract the flavor of the lemon peel and cinnamon; then strain through a muslin bag and put on ice or in a cold place to set. The appearance of the jelly is much improved by adding ½ teaspoonful of fruit coloring, which makes it a rich red.

FLORENCE S. WATTLES.

CRAB-APPLE JELLY.

Wash and quarter large Siberian crabs, (but do not core), cover to the depth of an inch or two with cold water and cook to a mush; pour into a coarse cotton bag or strainer, and when cool enough, press or squeeze hard to extract all the juice. Take a piece of fine Swiss muslin, wring out of water, spread over a colander placed over a crock, and with a cup dip the juice slowly in, allowing plenty of time to run through; repeat this process twice, raising the muslin frequently. Allow the strained juice of 4 lemons to a peck of apples, and ¾ of a pound of sugar to each pint of juice. Boil the juice

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from 10 to 20 minutes; while boiling sift in the sugar slowly, stirring constantly, and boil 5 minutes longer

MISS MCKEE.

STRAWBERRY JAM.

Hull and wash the fruit and drain in a colander, then mash. For every three-pint bowl of the mashed fruit, take two bowls of sugar, even full; put the sugar on in a kettle with enough of the juice to moisten it, and then let it cook until thoroughly dissolved, then add the fruit and the rest of the juice; cook about 20 minutes. Try by taking some in a dish to cool, it will seem thick if cooked sufficiently.

MRS. E. S. RANKIN.

PRESERVED STRAWBERRIES.

Hull the berries and let them stand over night with best granulated sugar sprinkled over them in the proportion of $\frac{3}{4}$ pound of sugar to 1 pound of fruit. In the morning, put the juice which will have come out, into a porcelain kettle and when it boils, add the fruit. Let boil until the berries look clear, then take carefully out, put upon large flat-surfaced dishes and stand in the sun. The evaporation will finish the cooking and leave the fruit whole and of a beautiful pink color, which is destroyed by boiling.

MRS. GRIFFITHS.

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CANNED GRAPES.

Take each grape in your fingers and squeeze out the pulp. Scald sufficiently, so that in sifting, the seeds and pulp will easily separate; then put the seedless pulp into the kettle with the skins and add $\frac{1}{4}$ of a pound of sugar to 1 pound of fruit. Let it boil up and then can.

MRS. S. E. WALBRIDGE.

PRESERVED PINEAPPLE.

Shred with a silver fork as many pineapples as desired, after peeling and taking out the eyes. To 1 pound of pineapple, add $\frac{3}{4}$ of a pound of sugar. Let them stand over night, then cook in their own juice until clear.

S. J. C.

2 lbs sugar to 5 lbs fruit.

8 lbs sugar for 19 lbs. Pineapple



22 Pineapples make 17. P/ cans

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2 and cut two.

BREAD.

"Live long; if aught you know more true than these precepts which you read, frankly impart them to me; if not, like me, use these."

YEAST.

Take 12 large potatoes and boil them in two quarts of water. When done, pour the water over two cups of flour; mash the potatoes and put in with the water and flour. Take a small handful of hops, add boiling water, let them boil for a few moments, then strain into the mixture; add 1 cup of sugar and $\frac{1}{2}$ cup of salt. When cool, add 2 good yeast cakes. This will keep for weeks in a cool place.

MRS. C. E. SMITH.

BREAD.

Take 1 quart of milk, let it come to a scalding heat, then pour into your kneading bowl and stir in flour until it is as thick as cream. Let this stand until it becomes cool enough to put in 1 cup of yeast, then add enough flour to make a stiff batter. When light, add salt and

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knead as soft as possible. Let it rise again and when light make into loaves, let it rise again and bake.

MRS. C. E. SMITH.

BROWN BREAD.

One bowl of Indian meal, 1 bowl of rye flour, 1 bowl of sour milk, 1 large cup of molasses, teaspoonful of soda, 1 teaspoonful of salt. Steam two and one-half hours and bake from twenty minutes to one-half hour.

S. E. WHIPPLE.

BOSTON BROWN BREAD.

One quart of corn meal, 1 pint of rye meal, 1 pint of Graham flour, 1 teaspoonful of salt, 2 teaspoonfuls of soda, $\frac{3}{4}$ teacup of molasses, 1 quart sour milk; of the soda, let the spoon be as full as possible, well heaped up, but of the salt an even spoonful will be sufficient. Steam four hours and then bake fifteen minutes.

MRS. H. B. HEMENWAY.

GRAHAM BREAD.

Two cups of sour milk, 1 cup of white flour, 1 teaspoon of soda, $\frac{1}{2}$ cup of molasses; stir stiff with Graham flour.

MRS. EDWIN DEYOE.

Fashionable Stationer and Book Seller, Burdick House Block. **R. L. Parkin.**

GRAHAM BREAD.

Two coffeecups sour milk, 1 teaspoon soda, 1 cup wheat flour, $\frac{1}{2}$ cup molasses, salt; stir in Graham flour until as thick as pound cake. MRS. J. M. EDWARDS.

CORN BREAD.

One cup corn meal, 1 cup flour, 1 cup sweet milk, 2 eggs, 1 heaping teaspoon baking powder, 4 tablespoons melted butter, 2 tablespoons brown sugar.

MRS. W. R. BEEBE.

STEAMED BROWN BREAD.

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

MRS. CHARLES A. PECK.

BISCUITS.

Scald 1 pint of milk and put in 1 tablespoon of sugar, 1 teaspoon of salt, a piece of butter size of an egg. When lukewarm, dissolve $\frac{1}{4}$ of a compressed yeast cake and stir in the milk. Put two quarts of sifted flour in a pan, make a hole in the center and pour the mixture in, and set to rise. The last mixing, beat the white of an egg stiff and mix with them, using very little flour.

MRS. H. B. MILLER.

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RAISED BISCUITS.

Boil 1 quart of milk, add 1 teacup of mashed potatoes, 1 teacup of shortening (half lard and half butter), a teaspoon of salt and a tablespoon of sugar. When cool, add $\frac{1}{2}$ cup of yeast. Prepare this at noon; by evening it will be light. Mold into a stiff dough and let rise over night. In the morning it will again be light, when mold down and shape into small biscuits. When light, bake 25 or 30 minutes. MRS. M. WESTBROOK.

TEA ROLLS.

One pint of milk and water, half and half, and very hot, a large ironspoonful lard, a large handful granulated sugar, salt, $\frac{3}{4}$ of a cake compressed yeast. Mix into a soft dough and set to rise until very light. The second mixing add butter the size of a small egg, melted and chopped in dough. The more times they are raised the better, but do not add any flour after the second mixing. Take a small handful of the dough, flatten with a rolling-pin, butter and fold it over and bake.

MRS. BESSIE SIDDALL.

FRENCH ROLLS.

To 1 quart flour, add 1 egg, 6 ounces butter, 1 cup yeast, new milk enough to make dough; rub butter thoroughly through the flour, beat egg, in cold weather

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warm milk. If you want them for tea, make at 12, let them rise until 4. Cut them oblong or pull them into long shape. Bake them fully ten minutes before wanted, and put them into a dish and cover with a napkin.

MRS. W. R. BEEBE.

CINNAMON ROLLS.

To 2 quarts of flour add a tablespoonful of butter, 1 teaspoonful salt, $\frac{1}{2}$ cup of sugar; stir in 1 quart buttermilk, 2 teaspoonfuls of soda dissolved in boiling water. Then mix your dough, roll, cut with a biscuit-cutter, then roll each one again. Take 1 cup of sugar, 2 teaspoonfuls of cinnamon, mix into a thick syrup with hot water, spread over each biscuit and roll; place in the tins and bake.

MRS. M. B. WESTNEDGE.

COFFEE BREAD.

One tablespoon butter, 2 tablespoons sugar, 1 egg, 2 cups flour, 2 teaspoons baking powder, milk enough to make a stiff batter. Is very nice baked in gem pans for a breakfast cake.

MRS. GEORGE E. STOCKBRIDGE.

POP-OVERS.

Three well beaten eggs, beaten separately, 1 pint of flour, 1 pint of sweet milk, pinch of salt.

MRS. J. M. EDWARDS.

BREAKFAST ROLLS.

Three pints of flour, 2 eggs, $\frac{1}{2}$ pint milk, 1 tablespoonful of sugar, 1 teaspoonful of salt, 3 tablespoonfuls of soft yeast, butter the size of an egg.

MRS. E. H. VAN DEUSEN.

TEA PUFFET.

Four eggs, $\frac{1}{4}$ pound of butter, $\frac{1}{4}$ pound of sugar, $1\frac{3}{4}$ pounds of flour, 1 pint of milk, 1 teacup of yeast, a pinch of salt.

MRS. E. H. VAN DEUSEN.

EASTER BUNS.

Sponge up your dough as for bread, then add 1 cup of currants, $\frac{1}{2}$ cup butter, 1 cup of sugar, $\frac{1}{2}$ teaspoonful of allspice, to 4 quarts of flour. Let it rise over night; in the morning roll, cut in good sized buns, and when light bake.

MRS. M. B. WESTNEDGE.

EXCELLENT GRAHAM GEMS.

One cup sour milk or cream, $\frac{1}{4}$ cup sugar, 2 cups Graham flour, 1 teaspoon soda, 1 tablespoon butter, 1 egg.

MRS. HEWSON.

WHEAT GEMS.

Two cups flour, 2 teaspoons baking powder, $\frac{1}{2}$ cup sugar, 1 egg, a small piece of butter, 1 cup sweet milk, a pinch of salt.

MRS. J. M. EDWARDS.

We keep the BEST in our line, TEAS, COFFEES, SPICES and

PUFFS.

Six heaping tablespoonfuls of flour, 2 eggs, and 1 pint of sweet milk. Stir all together and bake in cups not quite half full. Put in the oven when you sit down to dinner, and serve hot, with cream and sugar or maple sugar.

EXCELLENT JOHNNY CAKE.

One cup sweet milk, 2 cups wheat flour, 1 of corn meal, little less than $\frac{1}{2}$ cup butter, 3 eggs, 2 teaspoonfuls of baking powder, $\frac{1}{2}$ cup sugar. MRS. EDDY.

SALLY LUNN.

Two eggs, $\frac{1}{4}$ cup of butter, 2 tablespoonfuls of sugar, 1 cup of sweet milk, 2 cups of flour, a heaping teaspoonful of baking powder.

MUFFINS.

Two eggs, 1 pint flour, 1 teacup of milk or cream, a piece of butter half the size of an egg, melted, a little salt, and 1 teaspoon of baking powder, mixed in flour.

MISS C. A. KING.

WAFFLES.

Four eggs, beaten separately, $\frac{1}{2}$ cup butter, 1 quart of sweet milk, 1 tablespoonful of baking powder, a little

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salt, flour enough to make a little thicker than for pancakes. Have waffle iron hot and greased.

MRS. IRWIN SIMPSON.

RICE WAFFLES.

Put 1 pint warm soft boiled rice through a sieve and add to it $\frac{2}{3}$ teaspoon of salt, and 1 pint of flour, in which put 2 teaspoons of baking powder. Beat separately the yolks and whites of 3 eggs, add to the yolks 3 gills of milk and stir them into the rice and flour, with an ounce of melted butter. Beat the whites of the eggs to a stiff froth; stir all together thoroughly. The waffle iron should be well heated and buttered. Fill two-thirds full; bake a delicate brown.

MRS. A. M. WATERBURY.

SALLY LUNN, (*Raised*).

One teacup of yeast, 1 pint of warm sweet milk, a piece of butter size of a hen's egg, 2 pints flour, 2 eggs, 1 tablespoonful sugar. When ready, put to rise; work in $\frac{1}{2}$ teaspoonful soda if bread is sour.

WHEAT FLOUR PANCAKES.

Enough flour is added to a quart of sour milk to make a rather thick batter. The secret is that this is left to stand over night—it may stand 24 hour to advantage. The next morning add 2 well beaten eggs, salt,

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and $\frac{1}{2}$ teaspoonful of soda dissolved in a tablespoonful of warm water. Cook immediately.

MRS. IRWIN SIMPSON.

WAFFLES.

Two cups of sour milk, 2 teaspoonfuls of saleratus, (even full), 5 tablespoonfuls of melted butter, 1 egg, flour enough for a batter like griddle cakes. Grease well your waffle iron and have it hot when you fill it with the batter.

MRS. E. H. VAN DEUSEN.

OATMEAL GEMS.

One cup of oatmeal soaked over night in one cup of water, 1 cup of flour, 2 teaspoonfuls of baking powder. Sift the baking powder into the flour, add oatmeal and $\frac{1}{2}$ teaspoonful of salt, and enough sweet milk to make a stiff batter. Bake immediately.

MRS. GEORGE BARDEEN.

OATMEAL BREAD.

Two heaped coffeecups of steamed (as for porridge) Quaker-rolled white oats, $\frac{1}{2}$ pint of boiling water, 2 tablespoons of sugar, butter the size of a walnut, flour to make a thin batter. When scarcely lukewarm, add $\frac{1}{2}$ cup of yeast. Let it rise over night. When light, stir in flour enough to make a batter as stiff as can be stirred

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with a spoon. Put into a baking tin and let it rise again, then bake in an evenly-hot oven—not too hot at first—for an hour and a half.

MRS. C. R. KNICKERBOCKER, *Jackson.*

JOHNNY CAKE.

Two cups Indian meal, $\frac{1}{2}$ cup flour, 2 cups sour milk, 1 egg, 1 tablespoon melted butter, 2 teaspoons soda, a little salt and 2 tablespoons sugar. Bake in square biscuit tin.

K. E. A.

GRAHAM GEMS.

One and one-half cups sweet milk, 2 cups Graham flour, 2 teaspoons baking powder, 2 tablespoons melted butter, 1 egg.

HELEN B. PATTISON.

CORN TEA CAKE.

Three tablespoons sugar, 1 egg, 1 cup sweet milk, pinch of salt, 1 quart flour, 3 teaspoons baking powder, 5 large ears sweet corn, scraped; first cutting through each row of kernels, when the inside will scrape out easily, leaving the hulls on the cob.

MRS. KNIGHT, *Detroit.*

BREAD IN FOUR HOURS.

Pare and boil 12 large potatoes in 3 pints of water. When done pour the water over 3 tablespoons salt and

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Kalamazoo, Mich.

flour, mash the potatoes fine and add. Put in 3 pints of cold water and when cold enough add 3 cakes good yeast. It will be ready for use next day, and will keep in a cool place two weeks in winter and one week in summer. *To make bread*:—Take 2 pints of the above to 1 pint of water, tablespoon each of sugar and lard. Mix stiff with a spoon, then knead and let rise. Put in pans and let rise again and bake. Never let rise over night.

MRS. A. L. WILSON.



BREAKFAST AND TEA DISHES.

CREAM OYSTERS.

Fifty large oysters, 1 quart sweet cream, butter, pepper and salt to taste. Put the cream and oysters in separate kettles to heat, the oysters in their own liquid; after being thoroughly rinsed let them come to a boil, then take them out and put in some dish to keep warm. Put the cream and liquid together, season to taste and thicken with powdered crackers. When sufficiently thick stir in the oysters. MRS. H. B. MILLER.

FRIED EGGS.

Heat nearly as much lard as you would use for fried cakes. Heat very hot before dropping in the eggs, cook as hard as desired; salt after removing to the platter.

CHICKEN CROQUETTES.

Mince chicken fine as possible, season with salt and pepper; add a cup of the syrup it was boiled in, 3 well beaten eggs, juice of 1 lemon, large tablespoon butter or cream. Stir all together and take a tablespoon or more

Upjohn's Baking Powder at D. D. Brown's.

of the mixture and roll into any shape; dip in yolk of egg and then in cracker crumbs, roll lightly in your hand and fry in boiling lard.

TURBOT.

Chop fine a large onion, put it in stew pan (or double boiler) and cook with a little water till soft, measure a pint of milk, reserving a half cup, add the remainder to the cooked onion. When this is scalding hot, add the following, well mixed with the half cup of milk: One egg, 1 large tablespoon of butter, 2 tablespoons of flour, salt and pepper; let this boil. Pick fine about 1 pint of fish, put this in bottom of dish, then a layer of dressing, another of fish, and on the dressing lastly, a thick layer of bread crumbs and bits of butter. Bake twenty minutes. Some prefer a thin layer of crumbs over each of dressing.

MRS. WILLIAM A. WOOD.

SWEETBREADS AND MACARONI.

Take nicely fried sweetbreads, put in the middle of a hot platter, arrange around it nicely cooked macaroni (with cheese) put in oven a few moments.

LUNCHEON EGGS.

Select large eggs, boil hard and remove shells; cut in halves lengthwise, carefully remove the yolks and mash with white pepper and dry mustard to taste.

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brated R. & G.

Mince very fine some cold boiled ham of which a small part should be fat, mix with prepared yolks. If more mixture is needed, use a few drops of milk; fill the eggs with this mixture, taking care to keep the halves paired, or they will not fit together nicely. With a little swab, rub some melted butter on the cut halves and fit together. If nicely done and set in a cool place they will look whole, and when served should be laid in shallow bowls, each egg tied around the middle with narrow ribbon tape, leaving a loop with which to lift them to the plate. Prepare some hours before wanted. The cook may prepare any number of eggs she desires, according to her own taste and judgment, as no measure can be given. The eggs make a nice tea dish if you dip the halves, after filling, in beaten egg, then in rolled crackers and brown lightly in butter.

MRS. A. U. NOBLE.

CODFISH CROQUETTES.

One teacup picked-up codfish, 2 teacups of potatoes, boiled fresh and worked fine with the fish, the whites of 3 eggs. Stir all together and make into patties and fry.

MRS. J. M. EDWARDS.

EGGS A LA CREME.

Twelve hard boiled eggs, sliced in rings. In the bottom of a large baking dish place a layer of bread

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crumbs, then one of eggs, cover with bits of butter, pepper and salt; continue until all are used. Over them pour a teacup of sweet cream and brown in oven.

Laura HINDES.

A BREAKFAST OR LUNCH DISH.

Pick up 1 teacupful of codfish quite fine, let it soak in lukewarm water while you mix 2 cups of cold mashed potatoes with 1 pint of sweet milk, 2 eggs, a good-sized lump of butter, and pepper and salt if it is necessary. Then add the codfish, mix all together thoroughly and bake in a buttered dish for twenty minutes to half an hour. Serve hot.

Mrs. E. H. VAN DEUSEN.

TO ROAST CANNED OYSTERS.

Drain and wipe them, put in a very hot spider. Turn them in a moment and turn quickly out on a very hot platter, on which is salt, pepper and butter. Serve at the moment.

Mrs. C. A. KING.

STUFFED EGGS.

Boil 6 eggs twenty minutes, plunge in cold water, remove the shells and cut lengthwise, half in two; remove the yolks and put into the two whites a mixture as follows: Mash yolks and add 1 teaspoon of soft butter, a teaspoonful of chopped onion and $\frac{1}{2}$ teacup of deviled ham, or scraps of beef, highly seasoned. Fill

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the whites with the mixture and fit them together, spread the remainder of yolks on a shallow dish and place the eggs on it; cover with a thin cream sauce. Sprinkle over with buttered crumbs and brown in the oven.

CHICKEN PASTE FOR SANDWICHES.

Boil two chickens until quite tender, then chop very fine. Add a teacupful of ham, also chopped fine; season to taste with pepper, salt, mustard and tomato catsup. Add enough of the liquor that the chickens were boiled in to make a paste. MISS ARNOLD.

✓ WELSH RAREBIT WITH OLIVES. ✓

Makes a dainty course. For the rarebit, procure the large-sized, square snowflake crackers, butter them daintily and strew over them grated cheese. Brown delicately and serve warm. MRS. H. F. SEVERENS.

DEVILED LOBSTER.

Dry the meat and sprinkle with salt and pepper, mix with bread crumbs and two hard boiled eggs and a little cream. Fill shells, sprinkle with bread crumbs and brown in oven. A. B. K.

OMELET AND TOMATO SAUCE.

A nicely cooked omelet served with thickly stewed tomatoes around the dish, omelet placed in the middle.

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TURBOT.

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

H. L. KELLOGG.

CORN OYSTERS.

One pint grated sweet corn, 1 egg, 1 gill cream, 1 cup flour, $\frac{1}{2}$ teaspoon baking powder, salt and pepper. Bake on griddle like cakes.

SCALLOPED OYSTERS.

Grease the dish well, both sides and bottom; then put in a layer of finely rolled crackers, cover thickly with oysters, season with pepper, salt and bits of butter, moisten with milk ~~and some of the oyster liquor~~. So continue until the dish is full, having the top layer of cracker crumbs; dot thickly with bits of butter and moisten well with milk. Put in a hot oven, cover for one-half hour with tin cover, then remove the cover and bake until a light brown.

L. T. WOODBRIDGE.

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FRIED OYSTERS.

Beat the yolks of 4 eggs with 3 tablespoonfuls of sweet oil and season with a teaspoonful of salt and a salt-spoonful of cayenne pepper; beat thoroughly. Dry the oysters, dip in the batter, then in fine cracker dust, dip again in batter and then in fine bread crumbs. Fry in hot fat, using enough to cover oysters. Drain and serve hot.

✓ WELSH RAREBIT. ✓

Cut or grate some good cheese, put a bit of butter, some made mustard, little salt and pepper in a frying pan on the fire, and stir it smooth; add a little milk to it. When it is hot and a smooth paste, spread it on slices of nicely toasted bread or sea-foam crackers. Serve hot.

FISH CAKES.

One pint-bowl of salt codfish picked very fine, two-pint bowl of whole raw peeled potatoes, put together in cold water and boil until the potatoes are thoroughly cooked. Drain off all the water, mash with a potato masher, add a piece of butter size of an egg, 2 well-beaten eggs, add a little pepper; mix well with a wooden spoon. Have a frying pan with boiling lard into which drop a spoonful of the mixture and fry brown. Do not

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freshen the fish, but wash well ; do not mould into cakes, but drop from spoon.

A. M. VANDE WALKER.

FRIED CREAM.

Everyone should try this receipt. It will surprise many to know how soft cream could be enveloped in the crust, while it is an exceedingly good dish for a dinner course, or for a lunch or tea. When the pudding is hard, it can be rolled in the egg and bread crumbs. The moment the egg touches the hot lard it hardens and secures the pudding, which softens to a creamy substance very delicious. *Ingredients:* One pint of milk, 5 ounces of sugar (little more than a half-cupful), butter the size of a hickory nut, yolks of 3 eggs, 2 table-spoonfuls of corn starch and 1 tablespoonful of flour, (a generous half cupful all together), a stick of cinnamon an inch long, $\frac{1}{2}$ teaspoonful of vanilla. Put the cinnamon into the milk and when it is just about to boil, stir in the sugar, the corn starch and the flour, the two latter rubbed smooth with two or three table-spoonfuls of extra cold milk. Stir it over the fire for fully two minutes to cook well the starch and flour ; take it from the fire, stir in the beaten yolks of the eggs, and return it a few moments to set them: Now again taking it from the fire, remove the cinnamon, stir in the butter and vanilla, and pour it on a buttered platter until one-third of an

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inch high. When cold and stiff, cut the pudding into parallelograms about three inches long and two inches wide; roll these carefully, first in sifted cracker crumbs, then in eggs (slightly beaten and sweetened), then again in the cracker crumbs. Dip these into boiling hot lard (a wire basket should be used if convenient), and when of fine color take them out and place them in the oven for four or five minutes to better soften the pudding. Sprinkle over pulverized sugar and serve immediately.

MRS. M. H. BURNHAM.

SALMON CROQUETTES.

Take equal parts of canned salmon (after drawing off the oil) and mashed potatoes; season with salt and pepper, dip in egg and roll in cracker crumbs and fry like oysters, making them in any shape preferred.

M. H. DEYOE.

SALMON DRESSING.

The yolks of 4 eggs, $\frac{2}{3}$ of a cup of oil, red pepper, salt and mustard to taste; the juice of 3 lemons, and last of all 1 cup of thick cream. Be sure and put the cream in last. Just before sending to table, add 1 or 2 cucumbers chopped fine.

MRS. JOHN DUDGEON.

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FRIED CORN MUSH.

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

MRS. M. H. BURNHAM.

SCRAMBLED EGGS.

Into a clean frying pan put a cup of cream; when it is hot, pour in a dozen eggs, previously broken into a dish. Stir constantly until done, and have the whites and yolks thoroughly and evenly incorporated with each other. Cook slowly and when the mixture is of the consistency of thick batter, take it up. Too long cooking toughens the scramble. Sprinkle a little salt over and serve.

MISS L. WOODBRIDGE.

POTATO CROQUETTES.

Boil and mash very thoroughly four or five potatoes and add cream, butter and salt; cream them and add the white of one egg beaten to a froth. Make into

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oblong rolls with the hands and dip into the yolk of the egg and then in cracker crumbs. Put in wire basket and fry in hot lard about two minutes, just until a nice brown.

MRS. BESSIE SIDDALL.

GREEN CORN OMELET.

Six ears corn—cut half the kernel and scrape the rest— $\frac{1}{2}$ cup sweet milk and a little water, 2 table-spoonfuls melted butter. Cook thoroughly. When cold put in the yolks of 5 eggs, season with salt and pepper to taste; lastly, add the whites of eggs, well beaten. Fry on a griddle in melted butter and lard, stirring from the bottom each time. When a light brown, turn half over. Serve hot as you would cakes.

MRS. GEORGE F. KIDDER.

FRIED OYSTERS. ✓

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

MRS. ARNOLD.

BREAKFAST DISH.

One pint cracker crumbs, 1 pint finely chopped ham; mix together, moisten with a little water and butter, and add pepper and salt to taste. Put the mixture in a dish, make depressions in it the size of an

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egg, break an egg in each hollow ; bake a delicate brown in a quick oven.

MRS. E. A. ZANDER.

FISH ON TOAST.

Take the remnants of any fresh fish, whether fried or boiled, pick into flakes and cover in a sauce-pan with milk or cream. If milk is used, to 1 cup milk use 1 tea-spoon flour stirred with butter enough to cream it ; salt and pepper to taste. If cream is used, omit the butter, but thicken with the flour, stirred with a little cream. When it comes to a boil remove instantly and pour over toast and garnish with hard boiled eggs.

MACARONI WITH CHEESE.

Break 12 long sticks of macaroni into inch pieces and put into 3 pints of boiling salted water ; boil twenty minutes, drain in a colander, put in a shallow baking dish and cover with a white sauce made of 1 tablespoonful butter, 1 of flour, and $1\frac{1}{2}$ cups milk. Season and stir together and add $\frac{1}{2}$ cup grated cheese and $\frac{2}{3}$ cup of cracker crumbs, mixed with $\frac{1}{3}$ cup melted butter. Sprinkle in alternate layers with the macaroni and bake until brown.

MRS. CHARLES DWIGHT.

OMELETTE (*Very fine*).

Six eggs beaten separately, 1 tumbler of sweet milk, reserving one-fourth, into which stir 1 tablespoonful of

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flour until perfectly smooth. When the milk boils stir in the thickening, add salt and a tablespoonful of butter; put aside to cool. Mince a little ham, chop fine some parsley and thyme (a spoonful of each and two of the ham), stir the yellows, ham and herbs into the thickened milk, adding the well-beaten 6 whites. Grease the skillet; when hot, pour in the mixture and bake in the oven. It is very nice, even with the ham and herbs left out.

MRS. A. M. STEARNS.

OYSTER PATTIES.

Two ounces butter, 3 tablespoonfuls flour, $\frac{1}{2}$ pint sweet cream, 3 dozen count oysters, pepper and salt. Melt the butter, stir in the flour, boil the cream and stir it in. Cook the oysters in their own broth till they are just cooked through, skim off the froth and add to the cream sauce and fill the crusts.

MRS. B. C. AVERY.

OYSTER POTATO BALLS.

Peel and boil 12 medium-size potatoes, mash fine, salt to taste and add a piece of butter the size of a small egg and 4 tablespoonfuls of cream or milk. Beat lightly and when cold work into pats, putting two good size oysters inside of each pat. Dip in beaten egg and roll in cracker crumbs. Put a small piece of butter on top

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of each and bake a light brown in a quick oven. The balls will be good even if the oysters are omitted.

MISS L. WOODBRIDGE.

VEAL AND OYSTER CROQUETTES.

One pint of raw oysters and 1 pint of cooked veal chopped fine, 1 cup of sifted bread crumbs and a large spoonful of butter, salt and pepper. Moisten with one or two well beaten eggs. Form in long slender rolls and fry in lard to a light brown. Serve on a napkin and garnish with celery tops or parsley.

MRS. GEORGE BARDEEN.

MOCK TERRAPIN.

Take cold fried liver and chop fine one teacupful. Take one small tablespoonful of dry flour and pinch of dry mustard, a pinch of cayenne pepper and same of cloves, butter size of a hickory nut, 2 hard boiled eggs chopped fine and a cup of water. Mix each ingredient in succession as mentioned, put into a spider and let boil an instant; stir in a large tablespoonful of currant jelly and send to table at once.

MRS. J. D. BURNS.

HAM CAKES.

There will be required for these cakes, 4 medium-size potatoes, 1 cupful of fine chopped ham (the dry bits

TEAS, Kalamazoo Tea Company, 114 N. Burdick St.

that cling to the bones will answer), 3 tablespoonfuls of butter, and $\frac{1}{4}$ teaspoonful of pepper. Peel and boil the potatoes and when cooked mash them until fine and light; add the ham, pepper, and 1 tablespoonful of the butter. Mix well and shape into thin cakes about an inch and a half in diameter. Put the remaining butter on the stove in a frying-pan and as soon as it gets hot put the cakes into the pan. Brown on both sides and serve on a warm dish.

MRS. G. C. BURNHAM.

LETTUCE SANDWICHES.

Cut the bread thin and spread with butter. Lay on the slice a lettuce leaf and spread over it a little salad dressing. After putting the bread together they may be cut across straight or diagonally to make a more convenient size. These are very nice with cold meat for luncheon.

MRS. GEORGE BARDEEN.

PRESSED VEAL.

Three pounds of veal, $\frac{1}{4}$ pound of pork, 4 eggs, 1 slice bread, 6 crackers, sage, pepper and salt to taste. Have veal and pork chopped fine at market. Cover with water and bake three hours.

CHEESE FONDU.

One cup bread crumbs, 2 scant cups sweet milk, 3 eggs whipped very light, 1 tablespoon melted butter,

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pepper and salt, and lastly add $\frac{1}{2}$ pound grated cheese. Put in baking dish and cover with crackers or bread crumbs. Bake in quick oven. Serve immediately, as it will fall.

HELEN B. PATTISON.

CHEESE STRAWS.

Three-fourths cup of butter, $\frac{1}{4}$ cup lard, 1 cup flour, $\frac{1}{4}$ cup cold water. Mix as for pie-crust and then add 2 cups of grated cheese, seasoned with red pepper and salt to taste. Mix well, roll out thin, and cut in narrow strips; bake in a *quick* oven.

HELEN B. PATTISON.

OYSTERS ON TOAST. ✓

One pint of bulk oysters or 1 can, 2 tablespoonfuls butter stirred with 2 tablespoonfuls flour, 1 pint of milk, salt and pepper. Pick over the oysters and strain the liquor and cook by themselves. When the milk is scalding hot, put in the oysters and thicken with flour and butter. Pour over toast.

MRS. J. D. BURNS.

OMELET WITH CREAM SAUCE.

Three eggs, $\frac{1}{2}$ cup of sweet milk, $1\frac{1}{2}$ tablespoons of corn starch, 1 teaspoon of salt, 1 tablespoon of butter. Put the omelet griddle on to heat. Beat the yolks of the eggs. Mix the corn starch and milk and add to the

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beaten yolks, then salt. Beat the whites to a stiff froth and add to the other ingredients. Put the butter on the large griddle or two small ones. When melted, pour in the mixture and place where it will brown but not burn. Cook until well set and brown around the edges. Fold over, turn on a hot dish, dot over with bits of butter, and serve with cream sauce poured around it.

Sauce.—One cup of milk, 1 heaping teaspoon of flour, 1 tablespoon of butter, salt and pepper to taste. Put the butter in a small frying-pan and when hot but not brown add the flour. Stir until smooth, then gradually add the milk. Let it boil up once, season with salt and pepper and serve.

MRS. A. M. STEARNS.

OYSTER CUTLETS.

There must be taken for these cutlets, 1 cupful of fine chopped cooked chicken, $\frac{1}{2}$ pint of oysters, 3 eggs, 1 tablespoonful of flour, 1 of butter, 2 of fine cracker crumbs, 1 of lemon juice, 1 teaspoonful of salt, and $\frac{1}{8}$ teaspoonful of pepper. Soak the crumbs in the oyster liquor, chop the oysters very fine and add them to the soaked crumbs, add also the chicken and seasoning. Put the butter into a frying-pan and when it becomes melted add the flour. Stir until smooth and frothy, then add the oyster mixture and stir for three minutes. Put in 2 eggs, beaten well, and stir for a minute longer.

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A. HEATON, 505 Elm Street.

Take from the fire and spread upon a platter to cool and when cold shape like cutlets. After beating the remaining egg (which should be a large one), dip the cutlets into it and then into bread crumbs, and fry in fat until brown. A minute and a half should suffice for the cooking. Serve with Bechamel or Anchovy sauce. While the mixture is hot it may be spread smoothly upon a buttered platter and then shaped into cutlets, or the cutlets may be moulded in a tin form that is made for that purpose. This rule makes about twelve cutlets. For three dozen, use one quart of oysters and the meat of one and one-half chickens.

MRS. M. H. BURNHAM.



Pure Ground Spices, at D. D. Brown's.

PIES.

How they please me, how they tempt me!

FRENCH PUFF PASTE.

One pound of flour, 1 pound of butter. Mix the flour with one-fourth of the butter by rubbing it together, adding enough cold water to make it the consistency of ordinary bread dough. Roll this out to the thickness of half an inch, put the balance of the butter in one lump, fold the four corners over the butter, then roll out to one-fourth inch in thickness, as nearly square as possible. Then fold the ends over to the center until the sheet is about four inches wide. Let it rest half an hour each time and roll out four times.

MRS. IRWIN SIMPSON.

LEMON TARTS.

One cup of sugar, 1 cup of water, 2 tablespoonfuls corn starch, yolks of 4 eggs and whites of 2, grate rind and juice of 1 lemon. Set the mixture in a pan of boiling water on the stove to cook, stir till done. Bake the crust in the patty tins first, then fill with the mixture,

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cover with the whipped whites of the two eggs not used, and bake a few minutes.

(The late) MRS. A. H. CAMPBELL.

PUMPKIN PIE.

One cup stewed pumpkin, 1 coffeecup milk, 3 eggs, piece of butter size of a walnut, 2 teaspoons cinnamon, 1 teaspoon ginger, a little salt and pepper. Sweeten with molasses.

MRS. J. WARREN TAYLOR.

PLAIN APPLE PIE.

Line your plate with pastry, fill with sliced sour apples, cover with crust without pressing down the outer edge. Bake light brown and when done remove the upper crust and season with butter. Sugar and spice to taste.

MRS. J. WARREN TAYLOR.

MOCK MINCE PIE.

One cup sour cream, 1 cup of sugar, juice of half a lemon, 1 cup of raisins chopped fine, and spice to taste.

MISS MCKEE.

MINCE MEAT.

Two bowls one-half beef and one-half lean pork, chopped, 4 bowls chopped apples (sour and little sweet), $1\frac{3}{4}$ bowls shortening, either butter or suet, 2 bowls molasses, 2 bowls sugar, 2 bowls syrup from sweet

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pickles, 1 quart boiled cider, 1 pound figs chopped fine, 1 pound orange citron, 1½ pounds lemon citron, 2 pounds citron, 3 pounds raisins chopped, 4 heaping tablespoons of salt, a little allspice, pepper, cinnamon, cloves, nutmeg, according to taste. After it is done, heat the liquids, and when hot stir in meat, then chopped fruit, etc., the apples last. The liquid from the boiled meat improves it. When pies are made, put whole raisins on top and add brandy. Three pounds of fresh pork and two of beef makes the recipe. Boil together, let cool in the liquid, but chop separately.

MRS. W. S. DEWING.

CUSTARD PIE.

Line a pie plate with a good crust, pinching an extra brim around the top, that the custard may be the depth of the plate. Grate nutmeg over the bottom until well sprinkled with it. Beat 4 eggs well with $\frac{3}{4}$ of a cup of sugar and then add a little over a pint of milk. Bake in a moderate oven. This is sufficient for a large-sized plate.

POTATO PIE.

Three eggs beaten together, a cup and a half of sugar, half a cup of butter and two large potatoes. Put the butter into the potatoes while hot. After putting potatoes through a sieve, mix together eggs and sugar,

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then pour into the butter and potatoes. Beat all together thoroughly, season with orange or vanilla.

MRS. A. M. STEARNS.

JELLY PIE.

Four eggs beaten separately, 2 cups white sugar, $\frac{2}{3}$ of a cup of butter, 1 cupful of sweet cream, 1 cup of jelly, 2 teaspoons of vanilla. Beat yellows, stir in sugar, cream the butter, stir in cream, then the jelly, lastly vanilla and whites. Delicious.

EGG PIE.

Slice hard boiled eggs, make a dressing of a little cream or milk, seasoned with butter, pepper and salt. Bake with two crusts.

MAPLE CREAM PIE.

Two eggs, a little salt, 1 cup of maple sugar, grated and stirred together. Then add as much sweet cream as your pie will hold.

COCOANUT PIE.

One pint milk, 1 cup prepared cocoanut, 1 teacup sugar, 3 eggs. Mix with the yolks of the eggs and sugar, stir in the milk, filling the pan even full, and bake. Beat the whites of the eggs to a froth, stirring in 3 tablespoonfuls of sugar; pour over the pie and bake to a light brown.

MRS. T. WILSON.

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LEMON PIE.

One lemon, grated rind and juice, 3 eggs, 1 cup of sugar, 2 heaping tablespoons flour, 1 cup water. Use whites of eggs for frosting. MRS. FRED WICKS.

CUSTARD PIE. (*Very nice*).

Four eggs, 1 quart of milk, 4 heaping tablespoonfuls of white sugar; flavor as you like. Beat the yolks and sugar light and mix with milk; whip in the whites, which should be already a stiff froth, then pour into the shells. This can be baked as cup custard or a custard pudding. Set in a pan of boiling water.

MISS ARNOLD.

- CREAM PIE.

Five eggs (yellows), 1 teacup of butter, 1 pint of granulated sugar, 1 tablespoonful flour, 1 pint of cream; flavor to taste. Make a meringue of the 5 whites, brown slightly, bake with bottom crust. Delicious pie for those who are fond of rich desserts.

PINEAPPLE PIE.

Ingredients: A grated pineapple and its weight in sugar, one-half its weight in butter, 5 eggs, the whites beaten to a stiff froth, cupful cream. Cream the butter and beat it with the sugar and yolks until light; add

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Kalamazoo, Mich.

cream and pineapple and the whites of the eggs. Bake with an under crust. To be eaten cold.

MRS. A. L. WILSON.

MINCE MEAT.

Four pounds meat chopped fine, 10 pounds apples, $\frac{1}{2}$ pound suet, 4 pounds raisins, 2 pounds currants, $\frac{1}{2}$ pound citron, 4 pounds sugar, 1 quart liquor, 4 pints cider, 3 pints molasses, 3 teaspoonfuls ground mace, 3 teaspoonfuls ground cloves, 1 teaspoonful white pepper, 6 tablespoonfuls salt, 2 nutmegs, and the juice and grated rind of 3 lemons. Mix all and add fruit syrups.

E. H. UNDERWOOD.

ORANGE PIE.

Beat to a cream a teacupful of powdered sugar and 1 tablespoonful of butter, add the beaten yolks of 3 eggs, then the juice, grated rind and pulp of 2 oranges and 1 lemon. Beat all together, lastly stir in the whites lightly, after beating them well. Bake with an under crust, which has been baked lightly first.

MRS. E. H. VAN DEUSEN.

LEMON PIE.

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

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Beat the yolks of two eggs and add 1 cup granulated sugar, the grated rind and juice of 1 lemon, and a pinch of salt. Dissolve 3 level tablespoonfuls of Oswego corn starch in a little cold water and pour into it 1 coffee-cup of boiling water, add this to the eggs and sugar, and set the tin in a kettle of hot water and cook, stirring constantly till thick as you wish. Remember it will thicken in cooling. Put this in the crust and beat the 2 whites of the eggs stiff, add 3 tablespoonfuls of pulverized sugar, spread over the top, and brown lightly.

MRS. W. G. AUSTIN.

CUSTARD PIE.

One pint of milk, 3 eggs, a little salt, 3 tablespoons sugar. Flavor with vanilla or nutmeg and essence of lemon. If the milk is scalded it will require but 2 eggs to a pint.

MRS. J. WARREN TAYLOR.

DELICATE PIE-FILLING.

Stew a pound of prunes, remove the stones, sweeten to the taste and add for one pie the well-beaten whites of 2 eggs. Beat with the prunes until thoroughly mixed and cover with whipped cream.

MRS. H. F. SEVERENS.

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RAISIN PIE.

One and one-half pounds of raisins picked but not stoned. Cover with cold water and boil slowly till quite soft. Mix one tablespoonful each of flour and vinegar; reduce it with water to the thinness of gravy thickening and stir in raisins while boiling; take off then and put a small piece of butter in and sweeten to taste, add a little nutmeg and make the same as mince pies. This makes two large pies.

MRS. J. WARREN TAYLOR.

[To prevent the juice running out of a pie, wet a narrow strip of cloth and tie around the edge of the pie before putting in the oven.]



PUDDINGS.

" Though fortune frown and skies are drear,
And friends are changing year by year,
One thing is always sure to please,
Just give him puddings such as these."

PARADISE PUDDING.

Six medium sized apples, not chopped very fine; cut the crust from half a loaf of stale bread and crumb it. The grated rind and juice of 2 lemons, 1 cup seeded raisins, 1 cup sugar, 4 eggs. Beat the eggs well, not separated, add the apples, bread, lemons, sugar, raisins, and a pinch of salt. Boil one hour in a mould. The sauce is made of a thick syrup made of white sugar and colored with bright fruit preserve.

MRS. FRANCIS B. STOCKBRIDGE.

CHRISTMAS PLUM PUDDING.

One and a half pints grated bread-crumbs—soft, not dried—1 pint chopped suet, 1½ pints best English currants and stoned raisins mixed, ½ cup citron shaven thin, 1 scant cup sugar, ½ teaspoon salt, ½ teaspoon grated nutmeg, 2 even tablespoons flour made into a thin

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batter with sweet milk and half a glass of brandy, 5 eggs. Mix in the order given, and steam or boil four hours. Serve with yellow sauce.

Yellow Sauce.—One-fourth pound of butter, $\frac{1}{4}$ pound brown sugar, yolk of 1 egg, 1 gill of brandy, a little nutmeg. Cream the butter, add sugar, and stir over hot water until liquid, then add egg beaten; stir until it thickens, add brandy and nutmeg, and serve.

MRS. W. S. DEWING.

CHRISTMAS PUDDING.

One pound each of finely chopped suet, brown sugar, currants, stoned raisins, bread crumbs and flour, 8 well-beaten eggs, 1 pint milk, $\frac{1}{2}$ teaspoonful salt, the rind of 1 lemon shred fine, $\frac{1}{2}$ teaspoonful each of ground cloves and cinnamon. Put in a buttered basin and keep boiling five hours. Have water boiling to add.

F. L. SALES.

SUET PUDDING.

One cup suet, chopped fine, 1 cup molasses, 1 cup raisins, 1 cup sweet milk, 4 cups sifted flour, 1 teaspoon soda, 1 teaspoon cream tartar, 1 teaspoon cloves, 2 teaspoons cinnamon. Steam three hours. Sour milk can be used by omitting the cream of tartar.

MRS. F. E. HULL.

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CHOCOLATE PUDDING.

Six tablespoons grated chocolate, 12 tablespoons grated bread, 1 quart milk. Boil together till thick as custard. When cool, add the yolks of 3 eggs and sweeten to taste. Bake three-quarters of an hour, then spread the whites of the eggs (beaten to a stiff froth and sweetened) on top of the pudding and return to the oven till a light brown. Serve with a pitcher of thin cream sweetened and flavored. MRS. GEORGE E. STOCKBRIDGE.

SUET PUDDING.

One cup molasses, 1 cup sweet milk, 1 cup suet, chopped fine, 1 cup of raisins and 3 cups of flour. Stir in the molasses 1 tablespoonful of wine or vinegar and 1 teaspoonful of soda. Steam three hours; serve with wine sauce. MISS MCKEE.

GRAHAM PUDDING.

One cup of raisins, 1 cup of molasses, 1 cup of sweet milk, 2 cups of Graham flour, 1 egg, a pinch of salt, 1 teaspoon of soda, nutmeg, cloves, cinnamon. Steam three hours.

Sauce.—One egg and 1 cup sugar, beaten together, $\frac{1}{2}$ cup hot water, butter the size of an egg; heat water and butter together and stir into the egg and sugar.

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GRAHAM PUDDING.

One and one-half cups Graham flour, $\frac{1}{2}$ cup molasses, $\frac{1}{4}$ cup melted butter, $\frac{1}{2}$ cup sweet milk, 1 egg, an even teaspoon soda, a little salt, $\frac{1}{2}$ cup raisins, $\frac{1}{2}$ cup currants, 1 teaspoon cloves, 1 teaspoon cinnamon, $\frac{1}{4}$ of a nutmeg. Steam two and one-half hours. Serve with wine sauce.

MRS. J. WARREN TAYLOR.

BAKED INDIAN PUDDING.

Into 1 quart boiling milk stir 7 tablespoons of corn meal; boil five minutes, let it cool, add 3 eggs and 1 cup of fruit, sweeten to taste, season with nutmeg and bake one hour in a buttered dish.

MRS. A. J. MILLS.

CRANBERRY PUDDING.

One pint of cranberries, 1 pint of flour, 2 teaspoons of baking powder, 1 teaspoon of salt, 2 eggs; mix with sweet milk, pour into a dish and steam one hour.

Sauce for Cranberry Pudding.—One cup of sugar, 1 egg, butter the size of an egg; stir to a cream, then scald a third of a tumbler of milk and pour into the sauce, stirring it quickly until it foams; flavor with nutmeg or vanilla.

MARIE HAWES.

FRENCH PUDDING.

Beat 5 eggs very light, add 6 good tablespoons of flour, a pinch of salt, and 1 pint of milk. Bake in

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buttered cups about a third full, in a quick oven. Serve with maple syrup or fairy butter. This recipe is sufficient for eight small puddings.

MISS L. WOODBRIDGE.

FRENCH PUDDING.

One pint and a half milk; scald, and add 3 tablespoonfuls of grated chocolate, 1 large tablespoonful of gelatine dissolved, $\frac{1}{2}$ cup sugar, 3 tablespoonfuls of corn starch (wet), a pinch of salt. Turn into mould and set on ice. Serve with whipped cream.

MRS. W. L. MORLEY.

PRUNE PUDDING.

One-half pound best French prunes, $\frac{1}{2}$ pound California plums. Scald with hot water and let stand until soft; drain, extract stones and press through colander; stir through them the whites of 5 eggs beaten stiff, and bake twenty minutes in slow oven. When cold, serve with whipped cream flavored with vanilla and sweetened to taste.

MRS. W. S. DEWING.

ALMOND PUDDING.

One quart of milk; when boiling, stir in 5 table-spoons of corn starch, wet with a little cold milk, $\frac{1}{2}$ cup blanched almonds, chopped fine, 1 cup of sugar, salt,

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and the yolks of 5 eggs. When it stiffens, pour into a pudding dish and cover with the whites of the eggs, frothed and flavored with almond. Bake a light brown and serve cold with cream.

MRS. FRANCIS B. STOCKBRIDGE.

✓
FIG PUDDING.

One pint bread crumbs, 1 cup of chopped suet, 1 pound of chopped figs, 3 eggs, 1 cup of sugar, salt to taste. Steam three hours in a buttered mould and serve with brandy sauce.

FLORENCE S. WATTLES.

EVE'S PUDDING.

Mix $\frac{3}{4}$ of a pound of grated bread with an equal quantity of shred suet, the same of apples and of currants, add the whole of 4 eggs, and the rind of half a lemon, shred fine. Put in a buttered basin and boil two and a half hours. Serve with melted butter, wine and sugar, the juice of half a lemon, and grated nutmeg.

F. L. SALES.

APPLE PUDDING.

One-half cup sugar, $1\frac{1}{2}$ cups flour, 2 eggs, butter the size of an egg; beat it thoroughly, then add $\frac{1}{2}$ cup of milk and $1\frac{1}{2}$ teaspoonfuls of baking powder. Cover the bottom of a two-quart dish with apples cut fine, and

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half of a lemon sliced, with a little nutmeg and some sugar. Pour the batter over all and bake about forty minutes. To be eaten with a rich wine sauce.

MRS. A. T. METCALF.

LEMON FLOATING PUDDING.

One quart milk, 2 eggs, 4 even tablespoons flour; mix the flour with a little cold milk, put this, with the eggs well beaten, into the milk while hot, cook five or ten minutes until it thickens, then pour into a deep pudding dish. Slice 2 lemons on the top; sprinkle a cup of white sugar on the top of this. Cover with a thick cloth tightly and set on the ice to cool. Have the lemon sliced while the pudding is cooking, so as to lay on hot, and cover quickly.

MRS. S. E. WALBRIDGE.

SPANISH CREAM.

One quart milk, 3 eggs, 1 ounce Cox gelatine; stir till it comes to a boiling heat without letting it boil, then stir it till cool; sweeten to taste; 1 glass of wine.

MRS. S. E. WALBRIDGE.

COTTAGE PUDDING.

One cupful of sugar and $1\frac{1}{2}$ cupfuls of flour, 1 tablespoonful of butter, $\frac{1}{2}$ cupful of milk, 2 eggs, beaten separately, 1 teaspoonful of baking powder. Brandy or wine sauce.

S. B. K.

Misses O'Brien & Ryan, Milliners, 105 W. Main St.,
Kalamazoo, Mich.

PUDDINGS.

STEAMED COTTAGE PUDDING.

One-half cup brown sugar, 1 cup sweet milk, 2 cups flour, 2 teaspoonfuls baking powder, 1 cooking table-spoon of butter, 1 egg, a little nutmeg. Steam three-quarters of an hour and serve with a rich liquid sauce.

CHERRY PUDDING.

One cup sugar, 1 cup milk, 1 egg, 2 cups flour, 2 teaspoons baking powder, 2 tablespoons melted butter. Put preserved cherries in bottom of buttered pudding dish, pour the mixture on top and bake. For the sauce, cream 1 cup sugar, $\frac{1}{2}$ cup butter, add 1 cupful of cherry juice, heated. Turn pudding out on a dish, leaving fruit on top.

S. J. C.

ORANGE PUDDING.

One pint boiling water, 3 tablespoonfuls corn starch, 1 cup of sugar, a pinch of salt. Cook like corn starch. Cut 4 large oranges into small pieces and put over them a cup of sugar. When the starch is cool—but before it sets—pour over the oranges and put in a cool place. Just before serving, pour over the top a cup of whipped cream, sweetened with a little powdered sugar. Sliced bananas and English walnut meats added are a great improvement.

MRS. GEORGE BARDEEN.

Eagle Steam Dye Works. 311 N. Burdick St.

PUDDINGS

LEMON PUDDING.

The juice and grated peel of 2 fresh lemons. Add to this 2 cups of granulated sugar, 4 large tablespoons of corn starch wet with a little cold water; pour over the starch 2 coffeecups of boiling water, stirring it while mixing; add to this the beaten yolks of 4 eggs and cook it well by setting the pail in a kettle of hot water a few moments. When cooling beat the whites to a stiff froth. Just before putting it into the moulds, add whites and beat briskly. Serve with whipped cream or sugar and cream. It is excellent not boiled thick enough to mould and served without sauce. To be eaten cold.

K. E. A.

POOR MAN'S PUDDING.

About 2 quarts of milk, 1 cup uncooked rice, $\frac{1}{2}$ cup of sugar, piece of butter size of walnut, teaspoon of salt, spice to taste. Bake three hours; stir several times during the first hour.

MRS. L.

CHOCOLATE PUDDING.

One quart sweet milk, 3 ounces grated chocolate, 3 tablespoonfuls of corn starch, 2 eggs, $\frac{1}{2}$ cup pulverized sugar. Boil the milk, stir in the chocolate, starch, sugar and beaten yolks of the eggs and bake. When pudding is cold, beat the whites of 2 eggs to a froth;

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PUDDINGS.

stir in $\frac{1}{2}$ cup pulverized sugar, place this frosting on the pudding, brown and serve when cold.

MRS. S. M. SMITH.

POOR MAN'S PUDDING.

One teacup chopped suet, 1 cup molasses, 1 cup sweet milk, $3\frac{3}{4}$ cups flour, 1 teaspoon soda dissolved in a little hot water, 1 pound chopped raisins well dredged with flour and added last; spice to taste. Boil three hours in a pail or steam in a basin. If you use more fruit, boil an hour longer. Serve with wine sauce.

MRS. CHARLES E. STUART.

SAGO PUDDING WITHOUT EGGS.

One cup of sago soaked over night, 1 quart of milk, a little salt, sugar to taste; flavor with ralifa, lemon or vanilla. Let the milk come to a boil; put in the sago.

MRS. LOUGHBOROUGH.

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TAPIOCA PUDDING.

Pare and core (with a tube) 6 or 7 apples and lay them in buttered dish. Pour over a cupful of tapioca or sago 1 quart boiling water; let it stand an hour; add 2 teacupfuls of sugar, a little lemon, vanilla or wine; pour this over the apples and bake an hour. Peaches may be substituted, and are an improvement.

S. B. K.

CHOCOLATE PUDDING.

One quart of milk, 12 tablespoonfuls of bread crumbs, 8 tablespoonfuls of chocolate, yolks of 4 eggs. Put the milk and bread crumbs over the fire and boil slowly. Beat the yolks and chocolate and $\frac{2}{3}$ cup of sugar, and stir into the milk, add 1 tablespoonful of corn starch and let the whole boil. Beat the whites of the eggs to a stiff froth, add a little sugar, put on the top of the pudding and let it brown in the oven.

MRS. G. T. CLARK.

PLAIN PUDDING.

Eight heaping tablespoons of flour, in which mix 1 teaspoon of baking powder; mix with cold water to make a stiff batter, and add 1 cup of raisins. Steam one hour; eat with wine sauce.

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Wine Sauce.—Cream thoroughly one cup of butter, 2 cups of sugar, then add 1 grated nutmeg, 1 tablespoon of flour, and $\frac{1}{2}$ cup wine. Just before serving—for it spoils by standing—add 2 tablespoons of boiling water, then set the sauce on the range and let it come to a boil.

M. H. DEYOE.

BATTER PUDDING.

One cup milk, 2 tablespoons flour, 2 tablespoons sugar, 4 eggs, butter the size of an egg. Stir the flour and butter together, put into it the milk and cook eight minutes, or until it thickens. Stir the sugar and yolks of eggs together, take the milk from the fire and mix together, then let it stand until cold. When nearly dinner-time, beat up the whites and stir in, and then cook twenty minutes. A mortar or liquid sauce, whichever is preferred, can be used.

MRS. L. C. CHAPIN.

BAKED BATTER PUDDING.

One pint sweet milk, 4 eggs (well beaten), 4 tablespoons flour, 1 tablespoon butter, a little salt. Bake quickly.

MRS. A. J. MILLS.

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WASHINGTON PUDDING.

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

Sauce.—Yolks of 3 eggs, pulverized sugar to thicken, wine to taste; add whites, well whipped, just before serving.

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

MRS. CHARLES A. PECK.

RICE PUDDING. (*Nice*).

One quart milk, $\frac{1}{2}$ cup rice, $\frac{1}{2}$ teaspoon salt; put all in a pail and set in boiling water until the rice is very soft. Add yolks of 4 eggs, beaten with 1 cup sugar and 1 teaspoon flavoring; stir in gradually until thick as custard; turn into pudding dish, beat whites to a froth and add $\frac{3}{4}$ cup powdered sugar, and brown in oven. Serve cold.

MRS. C. M. MARTIN.

ST. NICHOLAS PUDDING.

Two-thirds of a cup of rice, boiled very tender in a quart of milk and sweetened a little and salted; when done, add a small piece of butter and the grated rind of a lemon, and the yolks of 3 eggs. Pour into a buttered

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dish and spread over it an icing made of the frothed whites of the eggs, 10 tablespoons of sugar, and the juice of a lemon. MRS. FRANCIS B. STOCKBRIDGE.

ENGLISH PLUM PUDDING.

One pint of flour and $\frac{1}{2}$ pint of milk ; stir together till the lumps are all beaten out ; add 1 pint bread crumbs, 5 eggs well beaten, 1 pound raisins (seeded), 1 pound currants, $\frac{3}{4}$ pound suet, $\frac{1}{2}$ pound citron, 2 tablespoonfuls dark brown sugar, cloves and allspice to taste, 2 tablespoonfuls brandy. Mix the whole well, then put it in a cloth well scalded, with a little flour sprinkled on. Cook six hours. Be sure to keep the boiler well filled with water. A small plate put in the bottom of the kettle will prevent its burning. MRS. G. T. CLARK.

PUDDING SAUCE.

One large tablespoon butter, 1 teacup sugar, 1 tablespoonful boiling water ; beat well together the yolk of 1 egg, the white beaten to a froth and put in last. As it goes to the table add wine.

MRS. GEORGE F. KIDDER.

FIG PUDDING.

One-fourth pound figs chopped fine, $\frac{1}{4}$ pound bread crumbs, $\frac{1}{4}$ pound suet, 2 ounces brown sugar, 2 eggs,

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1 lemon, 1 tablespoon molasses, 2 spoons baking powder.
Boil three hours. MRS. G. W. HARRINGTON.

SUET PUDDING.

One teacup of chopped suet, 1 teacup of molasses,
1 teacup of sweet milk, 4 teacups of flour, 1 teaspoon of
soda dissolved in a little hot water, fruit and spice to
your taste. Boil three hours. MISS HATTIE DEYOE.



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PLAIN AND FANCY DESSERTS.

"Good sooth, she is
The queen of curds and creams."

ORANGE FRITTERS.

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

MRS. JOHN DUDGEON.

FRITTERS.

Four eggs well beaten, 1 quart of flour, 2 teaspoonfuls of baking powder, $\frac{1}{2}$ teaspoonful of salt, milk to make a batter. Fry in hot lard. Sprinkle with sugar or eat with syrup.

MRS. GEORGE DAVIS.

APPLE FRITTERS.

One cup of sweet milk, 1 teaspoonful of baking powder, 1 egg, a little salt and flour enough for a batter thicker than for cakes, and which will drop nicely from the spoon; 2 apples chopped very fine, stirred in the batter.

MRS. E. H. VAN DEUSEN.

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BANANA FRITTERS.

One pint milk, 3 eggs, a pinch of salt, flour enough to make a nice batter; slice 6 bananas and stir in the batter. Fry in boiling lard.

MRS. GEORGE F. KIDDER.

FRITTERS.

One pint sweet milk, 4 eggs, 1 quart flour, 3 teaspoons of baking powder, sifted in flour. Serve warm with maple sugar.

MRS. EDDY.

CUP PUFFS.

Batter:—One-half cup white sugar, $\frac{1}{2}$ cup milk, 2 eggs, 2 teaspoons baking powder, a little salt, flour enough so the batter will drop from the spoon.

Butter teacups and put 1 tablespoon of any kind of fruit you prefer in bottom of cup, then fill cup half full of batter. Steam one hour. For sauce, use juice of fruit.

CREAM PUFFS.

Melt $\frac{1}{2}$ cup of butter in 1 cup of boiling water and beat in 1 cup of flour. Then remove from stove and when cool add 3 eggs—one at a time—without beating. Drop on tins quickly and bake about 25 minutes in a moderate oven. *For the cream*:—One-half pint of milk,

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1 egg, 3 teaspoons of sugar, 2 large tablespoons of flour; boil and flavor with lemon. When puffs are done, open with a sharp knife and fill with the cream.

MRS. EDWIN DEYOE.

PLUM CHARLOTTE.

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

MRS. T. P. SHELDON.

TRIFLE.

Place a deep layer of sponge cake soaked in sherry wine at the bottom of your dish; strew blanched almonds cut fine, thickly over this: spread raspberry jam, then a good depth of rich custard, flavored either with vanilla or bitter almonds, and pile high either a whip of cream or white of egg. Sugar the top with a few pinches of pink sugar as an ornament.

M. L. FAWCETT.

Tennis Waists, Kid Gloves, Hosiery, Muslin, at **J. R. Jones' Sons & Co.**

OMELET SOUFFLÉ.

One even tablespoonful of sugar, thoroughly beaten with the yolks of 10 eggs; flavor to taste, then add the whites, beaten to a stiff froth. Bake in a quick oven, one minute to an egg. Serve immediately.

F. C. VAN WYCK.

PINEAPPLE BLANC MANGE.

Soak 1 box of gelatine in 1 pint of cold water for half an hour; add 1 cup sugar, 1 pint hot water and 1 lemon. Boil a short time and let it partly cool, and add a quart of pineapple which has been preserved; mould, and before serving whip cream and pour over.

MRS. IRWIN SIMPSON.

TAPIOCA CREAM.

One quart milk, 4 eggs, 5 tablespoons tapioca, sugar to taste; flavor with vanilla. Soak the tapioca, then boil in the milk; add yolks of eggs beaten light, sugar and vanilla. Boil until it begins to thicken, pour into a dish and put whites of eggs on top.

MISS MARIE JONES.

CHOCOLATE CUSTARD.

Three pints sweet milk, $\frac{1}{2}$ cake of chocolate, 4 tablespoonfuls corn starch, 3 eggs, sugar to taste.

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Shave up the chocolate, put it in a pail and set in hot water over the fire. When melted, add the milk and stir well. Dissolve the corn starch in a part of the milk and stir into the chocolate till it thickens. When this has cooled a little, add the beaten yolks of the eggs. Beat the whites to a stiff froth, sweeten and pour over the top of the custard when cold.

MRS. T. P. SHELDON.

✓ PRUNE WHIP.

One pound of prunes, stewed; soak them well before cooking, and pit them; stew them down rich with sugar. The skins should be soft; if not, strain through a colander, then whip the whites of 3 eggs and stir in. The prunes should be cold before the eggs are stirred in. This is to be eaten with whipped cream, and makes an elegant dessert.

MRS. O. B. FLAGG.

WHIPPED CREAM.

To 1 quart of cream, whipped very thick, add powdered sugar to taste, then 1 tumbler of wine. Make just before ready to use.

MRS. J. WARREN TAYLOR.

STRAWBERRY BAVARIAN CREAM.

One quart of strawberries, 1 pint of cream, 1 large cupful of sugar, $\frac{1}{2}$ cupful of boiling water, $\frac{1}{2}$ cupful of

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cold water, $\frac{1}{2}$ package of gelatine. Soak the gelatine two hours in the cold water. Mash the berries and sugar together and let them stand one hour. Whip the cream to a froth, strain the juice from the berries, pressing through as much as possible without the seeds. Pour hot water on the gelatine, and when dissolved strain it into the strawberry juice. Place the basin (which should be tin) in a pan of ice-water and beat until the cream begins to thicken. When as thick as soft custard, stir in the whipped cream, and when this is well mixed, turn into the mould (it will make nearly two quarts) and set away to harden. Serve with whipped cream heaped around it, or if the border mould is used, have the cream in the center. Canned strawberries may be used in the same way.

ELIZABETH W. PRATT.

LEMON JELLY.

One box Cox's gelatine, pour on it 1 quart hot water, stir until nearly cold, then add $1\frac{1}{2}$ pounds sugar and juice of 6 lemons. Strain through flannel bag into moulds and set in cool place.

MRS. J. WARREN TAYLOR.

BAVARIAN CREAM.

One pint of milk, yolks of 4 eggs, $\frac{1}{2}$ cup of sugar, $\frac{1}{2}$ box Cox's gelatine, scant measure. Mix all together

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and cook in custard kettle until gelatine is dissolved. Strain through a seive and when cool stir in 1 pint of whipped cream and flavor with vanilla.

MRS. W. S. DEWING.

CREAM DICE.

Soak a half box of gelatine in $\frac{1}{2}$ pint of cold water, adding $\frac{1}{2}$ pint of boiling water, 2 cups sugar and juice of 2 lemons. When perfectly cold, add whites of 3 eggs beaten very stiff. Beat all together till a perfect froth, divide it, and to half add $\frac{1}{2}$ wineglass of sherry, to the other half a little vanilla and a few drops of Price's fruit coloring, or make yellow with yolk of egg. Turn each separate into a shallow dish, and when cold cut into dice or squares and serve with whipped cream or custard.

MRS. A. T. METCALF.

A DAINTY DISH.

The whites of 6 eggs, well beaten; add jelly and beat until well colored. To be eaten with sweetened cream.

MRS. P. S. PEMBROKE.

APPLE SNOW.

Prepare eight medium-sized apples in every particular as for apple sauce. When very cold, break the

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whites of two eggs into the sauce and whip the whole for half an hour, or until very light. Very delicate and nice.

MRS. M. WESTBROOK.

ORANGE SHORTCAKE.

One pint of flour, 1 heaping teaspoon of baking powder, a little salt, and $\frac{1}{3}$ of a cup of lard; mix with sweet milk. Divide it into two parts, roll one out thin for the under crust, the size of the baking plate, and spread thinly with butter; roll out the upper and place on top of the under crust. Bake in a quick oven. When done, separate and spread both crusts liberally with butter. While baking, make ready three or four oranges, sweeten them three times as sweet as for the table, and spread between the crusts.

MRS. M. WESTBROOK.

A NICE WAY TO PREPARE ORANGES.

Take 2 cups of sugar and water enough to dissolve it; while boiling, remove the skins of 6 oranges, take half the skins and with a knife take out all the white, tough part; shred the thin yellow portion and drop into the boiling sugar. Take the orange in the hand and gently with the fingers divide or separate the quarters at one end, and stand them on the other in a glass dish. When the sugar has boiled to a thick syrup, with a

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spoon lay the shreds in the open spaces of the orange and pour over the syrup. Set away to cool.

MRS. L. M. HOLTENHOUSE.

ORANGE FLOAT.

One quart boiling water, 2 tablespoonfuls corn starch, 1 teacup of sugar; put the sugar in the water, dissolve the corn starch in a little cold water, and stir all together. When cold, add the juice of 2 lemons and a teaspoonful of vanilla. Take one dozen oranges, peel and cut into small pieces, taking all the seeds out; put sugar over them, let them stand a little while, and then put in the corn starch. Beat the whites of 3 eggs with a little sugar and pour over the top.

MRS. O. B. FLAGG.

LEMON ICE.

One pint boiling water, $1\frac{1}{2}$ cups sugar, juice of 2 large lemons. After freezing fifteen minutes, add the whites of 2 eggs, well beaten.

MISS PATTERSON.

PINEAPPLE ICE.

One juicy, ripe pineapple, peeled and cut small; juice and grated peel of 1 lemon, 1 pint of sugar and 1 pint of water. Strew the sugar over the pineapple and

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let it stand an hour ; work all up together and strain out the syrup through a seive, add the water and freeze.

MRS. P. S. PEMBROKE.

PEACH SYRUP.

["*Gather up the fragments, that nothing be lost.*"]

When putting up peaches, save the parings and put them in a porcelain kettle, just covering them with cold water. Let them boil, and when done strain through a thick jelly bag. To each pint of the liquid add $\frac{3}{4}$ pint of granulated sugar, boil and skim. This makes an excellent syrup for batter-cakes or fritters.

MRS. J. J. GRIFFITHS.

LEMON HONEY FOR LAYER CAKE.

One-half pound sugar, the rind and juice of a large fresh lemon, 1 whole egg and yolks of 2 eggs, 3 ounces fresh butter (if the butter should be salt, wash it well). Melt the butter and sugar together, then add the lemon and eggs well beaten together. Cook until the thickness of honey. This may be put into jelly tumblers and kept any length of time.

MRS. ZANDER.

WINE JELLY.

One box gelatine, 1 pint cold water; let stand one hour. Two pounds loaf sugar, juice of 4 lemons, 1 pint

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sherry wine, 4 tablespoons brandy. Pour over this 3 pints boiling water, stir till dissolved and strain into moulds.

MRS. VANDE WALKER.

CHARLOTTE RUSSE.

One quart of cream, whipped, whites of 5 eggs, beaten to a stiff froth; stir these in the cream. Beat the yolks of 3 eggs well, with a little sugar. Have ready $\frac{1}{2}$ ounce isinglass dissolved in a little milk. Stir this as quickly as possible into the yolks of the eggs, then stir all together very fast before it has time to harden. Add a teaspoonful of vanilla and sweeten to taste.

MRS. O. B. FLAGG.

STRAWBERRY SHORTCAKE.

One cup of cold sweet milk, 1 teaspoonful salaratus dissolved in the milk, a little salt, 1 tablespoonful white sugar, 3 tablespoonfuls of butter, 2 even teaspoonfuls of *druggists' pure* cream tartar, sifted with flour enough to make a soft dough. Roll out in two crusts, lay one on top of the other, buttered slightly between. When baked and partly cooled, separate the crusts, place the bottom crust on a platter, cover it with a layer of ripe strawberries, sprinkle well with white sugar, lay on the other crust and cover with berries and sugar. Eat while warm.

MRS. C. L. HOYT.

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PINEAPPLE SHERBET.

Two heaped tablespoonfuls gelatine; pour over it 1 pint cold water. Fifteen minutes after, add 1 pint of boiling water and strain; to this add 1 can grated pineapple, 1 pound granulated sugar, and the juice of 2 large lemons. Put this in a freezer and freeze ten minutes.

CHARLOTTE DE RUSSE.

One quart of sweet cream, whites of 4 eggs; flavor and sweeten very sweet. Put 1 ounce of gelatine in $\frac{1}{2}$ pint of boiling water and stir to dissolve the gelatine; when just warm, stir into the cream and eggs, stirring quickly until it is thick. Line a mould with sponge cake or lady fingers and pour in the charlotte.

MRS. H. B. MILLER.

ICED FRUITS.

Dip selected fruit in white of an egg, slightly beaten, then in fine sugar. Dry and serve very cold.

TO SERVE ORANGES.

Peel carefully, divide into their sections; dip in white of egg, then in powdered white and pink sugar. Dry and serve in a glass dish.

ROMAN PUNCH.

Make two quarts of lemonade rich with pure juice

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of fresh lemons, add 1 teaspoonful extract of lemon. Mix well and freeze. Just before serving add a wine-glass of brandy. Stir thoroughly and serve in high glasses, as this makes what is called a semi or half-ice, and is usually served at dinner.

MRS. GEORGE DAVIS.

JELLY ROLLS.

Two cups of sweet milk, 4 eggs, 4 tablespoonfuls of flour, a little salt. Bake like small griddle cakes; spread each with jelly and roll it. Serve hot, with sugar sprinkled over them.

ORANGE PUDDING.

Line a glass dish with sponge cake; peel and slice 4 oranges and place on cake. Sprinkle $\frac{1}{2}$ cup of sugar over the oranges, then fill with a custard made of 1 pint of milk, 3 eggs (whites beaten separately), 1 tablespoon corn starch, 1 teaspoonful vanilla, and sugar to taste. Spread whipped cream over top of pudding.

MISS MCKEE.

ORANGE PUDDING. (*From Cooking School*).

Peel and cut five sweet oranges, take out seeds, cover with 1 cup white sugar and let stand while making a custard of 1 pint milk, yolks of 3 eggs, 1 table-

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spoon corn starch. Pour custard over the oranges, frost the top with the whites of the eggs and a little sugar, and brown lightly. When cool this makes a delicious dessert.

MRS. THOMAS FAWCETT.

CHOCOLATE CHARLOTTE.

One-half ounce Cooper's gelatine soaked in a very little water, 3 tablespoons of grated chocolate rubbed smooth in a little milk, $\frac{1}{2}$ cup of sugar, 4 eggs, $\frac{1}{2}$ pound of sponge cake or lady fingers, 1 teaspoonful of lemon, 1 pint of cream. Heat the cream, stirring slowly, add the sugar, chocolate and gelatine, and when they are dissolved, add a spoonful at a time of the beaten yolks. Set both in a sauce-pan of boiling water and stir five minutes, until very hot, but do not boil: take it off, flavoring and whip or churn to a stiff froth, add the beaten whites toward the last. Line the mould with cake, fill with the mixture and set on ice.

MRS. GEORGE DAVIS.

SNOW PUDDING, (*Ornamental and Delicate*).

Dissolve one-half package gelatine in a cup of cold water, add $1\frac{1}{2}$ cups of sugar, 1 cup boiling water, juice of 1 lemon, whites of 3 or 4 eggs well beaten. Strain gelatine after sugar has been added, and when it is cool enough and stiffening, whip slowly into it the eggs with

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the beater, till all is smooth and foamy. Have ready a mould wet with cold water and place oranges thickly around it in quarters, over which pour the mixture; or mould in cups,—which when turned out look like snow-balls—and serve with whipped cream, or a custard made of the yolks and a pint of milk, flavored to taste.

CHOCOLATE CUSTARDS.

Scald 1 quart of milk, in which stir till dissolved 4 tablespoons grated chocolate and a scant spoonful corn starch. Beat the yolks of 6 eggs with 1 cup sugar, flavor with vanilla, pour into the boiling milk, stir well and pour into your custard cups, which should be waiting in a pan of boiling water in the oven. Bake till you see they are done, cool them, and then grate sweet almonds over the top, (it will answer to chop them fine). Make a meringue of the whites of the eggs, with sufficient sugar, pile on top of each custard, add more almonds, and brown lightly. Shred cocoanut is very nice in place of almonds.

MRS. A. U. NOBLE.

BANANA PUDDING.

Cut sponge cake in slices and in a glass dish put alternately a layer of cake and a layer of sliced bananas. Make a soft custard, flavor with a little wine, and pour

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over it, or use vanilla. Beat the whites of the eggs to a stiff froth and heap over the whole.

MRS. GEORGE DAVIS.

WINE JELLY.

Soak one box of gelatine in 1 pint of cold water for two hours, then add $1\frac{1}{2}$ pounds of sugar, the rind and juice of 2 lemons. Pour on to it 3 pints of boiling water and stir till the gelatine dissolves, add 1 pint wine, strain through a flannel bag into moulds; wet bag and moulds first in cold water. When making only lemon jelly, use more lemons, sugar and water in place of wine, though not quite the extra pint. MRS. C. L. COBB.

ORANGE SNOW.

One-half box gelatine dissolved in 1 pint boiling water, 1 teacup orange juice, 2 teacups sugar; whites of 3 eggs added last. The longer this is beaten, the whiter it will become.

Sauce — Boil 1 pint milk and grated peeling of 1 orange. Thicken with yolks of the eggs, $\frac{1}{2}$ cup sugar.

MRS. J. WATERBURY.

RUSSIAN CREAM.

One cup sugar, 4 eggs, 1 quart milk (scalded as for boiled custard), 1 box Cox's gelatine dissolved in $\frac{1}{2}$ pint of hot water. Beat sugar and yolks of eggs *thoroughly*,

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stir gradually in hot milk, pour in the gelatine and let it stand five minutes, then take from the fire and let it stand while you are beating the whites of the eggs, add them and stir all together and pour in a mould to cool.

MRS. S. E. WALBRIDGE.

Make a sponge cake, bake in shallow tins, put crushed and sweetened strawberries between the layers. Serve with whipped cream for desserts.



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CAKES.

SUNSHINE CAKE.

Whites of 11 eggs, yolks of 6 eggs, $1\frac{1}{2}$ cups of granulated sugar measured after one sifting, 1 cup of flour measured after one sifting, 1 teaspoon or a little more of orange extract, 1 teaspoon cream tartar. Beat the whites to a stiff froth and gradually beat in the sugar; beat the yolks in a similar manner and add to them the whites and sugar and flavoring; finally stir in the flour; mix quickly and well. Bake fifty minutes in a slow oven.

MRS. J. E. KELLOGG.

CRULLERS.

Two eggs, 6 tablespoons sugar, 2 tablespoons butter, 10 tablespoons sweet milk, $\frac{1}{2}$ teaspoon baking powder.

MRS. H. F. SEVERENS.

ALMOND CAKE.

One cup sugar, $1\frac{2}{3}$ cups flour, 3 eggs, 2 tablespoonfuls boiling water, 1 teaspoonful baking powder; bake in two layers. *Inside*:—One pint thick sweet cream,

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whipped, flavored and sweetened to taste; stir in this 1 pound blanched almonds, chopped very fine, put between and on top, when ready to serve.

MRS. GEORGE F. KIDDER.

JUMBLES.

Two cups sugar, 2 cups butter, 4 eggs (not beaten separate), 1 large cup sour cream, 2 teaspoonfuls soda in cream, 1 nutmeg, vanilla. Beat sugar, butter and eggs until light, add cream with the soda in it, beaten light, stir in as much flour as you can conveniently, roll out with as little flour as possible, sprinkle sugar on the top, cut hole in the center, bake a light brown in a quick oven.

MRS. GEORGE F. KIDDER.

CHOCOLATE CAKE.

Two cups sugar, $\frac{2}{3}$ cup of butter, 1 cup buttermilk, 2 cups flour, 1 even teaspoon soda, 2 ounces of chocolate, the yolks of 5 eggs and whites of 2. *Filling*:— One pound powdered sugar wet with water; put on stove and boil until very nearly hard in water, then put in whites of 3 eggs, 4 ounces of chocolate; boil until thick; when nearly cold put in $\frac{2}{3}$ cup of cocoanut.

MRS. AVERY.

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MINNEHAHA CAKE.

One and one-half cups powdered sugar, $\frac{1}{2}$ cup butter rubbed to a cream; add $\frac{1}{2}$ cup sweet milk, $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ cup corn starch in which 2 teaspoons baking powder have been stirred, beaten whites of 6 eggs. Flavor with lemon and bake in layers. *Dressing for layers and top*:—Two cups granulated sugar, $\frac{1}{2}$ cup water; boil together until it is a ropy syrup; add while hot the whites of 4 eggs beaten stiff, stirring thoroughly; then add 1 pound of stoned and chopped raisins, and spread while warm between layers and on top.

MRS. H. F. SEVERENS.

CAROLINA CAKE.

Three tablespoonfuls of butter, 2 cups of sugar, 2 cups of flour, 1 cup of sour cream, whites of 3 eggs, grated rind and juice of 1 lemon, 2 teaspoonfuls baking powder. Bake in a sheet, not in a loaf.

MRS. T. P. SHELDON.

COFFEE CAKE.

One cup of brown sugar, $\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup of coffee, $\frac{1}{2}$ cup of molasses, $2\frac{1}{2}$ cups of flour, 1 cup of raisins, 1 teaspoon of soda, 1 egg, spices to taste.

FLORENCE S. WATTLES.

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CARMEL CAKE.

One cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup sweet milk, $1\frac{1}{2}$ cups flour, 1 teaspoonful vanilla, 1 teaspoonful baking powder, whites of 4 eggs. *Inside*:—One cup sweet cream, $1\frac{1}{2}$ cups brown sugar, 1 teaspoonful butter; boil forty minutes; put between layers and on top.

MRS. GEORGE F. KIDDER.

HICKORYNUT CAKE.

One and one-half cups sugar, $\frac{1}{2}$ cup butter, 2 cups flour, 1 cup broken hickorynuts, $\frac{3}{4}$ cup sweet milk, whites of 4 eggs beaten to a stiff froth, 2 teaspoons baking powder. Place whole meats on top of frosting and cut in squares.

MRS. EDWIN MARTIN.

FEATHER CAKE.

One egg, 1 tablespoon butter (not melted), 1 cup sugar, $\frac{1}{2}$ cup milk, $1\frac{1}{2}$ cups flour measured before sifting, 2 teaspoons baking powder. Good for layer cake.

MRS. EDWIN MARTIN.

NEW YEAR'S COOKIES.

Three heaping cups of sugar, 2 scant cups of butter, 2 eggs well beaten, half pint of cold water, 4 tablespoons of caraway seeds, 1 teaspoon of soda, flour enough to roll.

MRS. C. E. SMITH.

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SUGAR COOKIES.

Two cups sugar, 2 small cups butter, 1 cup sweet milk, 1 teaspoon soda, 2 eggs, nutmeg, flour sufficiently to roll.

MRS. J. M. EDWARDS.

CRULLERS.

The yolks of 5 eggs, 1 coffeecup of sugar, 1 teacup sweet milk, 1 teaspoon melted butter, salt, nutmeg, 2 small teaspoons baking powder. Roll as soft as possible.

MRS. J. M. EDWARDS.

PINK AND WHITE CAKE.

The whites of 4 eggs, nearly a half cupful of butter, (which must be thoroughly creamed), 1 cupful of sugar, 2 of flour, a half cupful of milk, half spoonful of soda and a generous one of cream tartar. Bake in two layers in large jelly tins. For the pink layer take whites of 2 eggs, $\frac{1}{4}$ cup of butter, half cup of sugar, 1 of flour, $\frac{1}{2}$ spoonful of soda, and 1 spoonful of cream of tartar. Buy five cents' worth of cinnamon candy (the little red imperials), put them into a fourth of a cup of milk and when the coloring has come off, pour milk into the batter. Do not wash your cocoanut, but wipe it carefully, cutting off the brown part. Put in the oven to dry slowly. When grated it will be light and fluffy. Beat into the stiff whites of 3 eggs, 4 cups of pulverized

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sugar. Season with vanilla or rose. Ice each layer thickly and spread over the grated cocoanut. Put the pink layer between the two white ones.

MRS. A. M. STEARNS.

HARRISON CAKE.

Two coffeecups sugar, 3 coffeecups flour, $\frac{3}{4}$ coffee-cup butter, 1 pint molasses, 3 pounds raisins, 2 pounds currants, 1 pound citron, 1 teaspoonful cinnamon, 3 nutmegs, $\frac{1}{2}$ teaspoonful cloves, 1 tablespoon extract bitter almond, 1 tablespoon extract lemon, 1 tablespoon extract rose water, 1 pint brandy, 10 eggs, $\frac{1}{2}$ teaspoon soda.

MRS. J. B. DANIELS.

CREAM CAKE.

One cup of sugar, 2 eggs, 1 cup of flour, $\frac{1}{4}$ cup of boiling water, 1 teaspoonful of baking powder, $\frac{1}{4}$ teaspoonful of flavoring. *Cream for above*— $\frac{2}{3}$ cup of milk, 1 egg, 1 cup of sugar, $\frac{1}{4}$ teaspoonful flavoring and 1 tablespoonful of corn starch.

MISS CHARLOTTE RICE.

BLACK CHOCOLATE CAKE.

Two cups brown sugar, half cup butter, half cup of sweet milk, 2 eggs, 2 cups of flour, 1 teaspoon cream tartar, half teaspoon soda; flavor with vanilla. Dissolve

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two squares of chocolate in half cup of boiling water, let it stand to get cool, then stir in before adding the milk, flour and eggs. Bake in layers and put together with white frosting.

MRS. C. E. SMITH.

COFFEE CAKE.

Two cups brown sugar, 2 cups molasses, 1 cup butter, 5 cups flour, 1 cup strong coffee (cold), 4 eggs, 2 teaspoonfuls soda, 2 teaspoonfuls cloves, 2 teaspoonfuls cinnamon, 2 nutmegs, $\frac{1}{2}$ pound raisins.

MRS. J. WARREN TAYLOR.

PREMIUM CAKE.

[First (\$15) premium given by Andrews' Pearl Baking Powder Company, Kalamazoo County Fair, 1886.]

Two cups pulverized sugar sifted five times, $\frac{1}{2}$ cup melted butter, (melt and let settle, not using any settlings; cream these), 1 cup sweet milk, 3 cups flour sifted thirteen times, 2 teaspoons baking powder, $\frac{1}{2}$ teaspoon extract rose, whites of 6 eggs beaten as for frosting, added the last thing.

MRS. C. W. KNOWLTON.

WHITE CAKE.

Two cups sugar, $\frac{1}{2}$ cup (scant) butter, 1 cup sweet milk, 3 cups sifted flour, 3 teaspoons baking powder, whites of 8 eggs.

MRS. F. E. HULL.

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CREAM CAKE.

Break 2 eggs into a cup and fill the cup with thick cream; beat thoroughly and add 1 cup sugar, $1\frac{3}{4}$ cups of flour, 1 rounded teaspoon baking powder. Bake in a loaf or in little pans. Very nice.

MRS. GEORGE E. STOCKBRIDGE.

WEDDING CAKE.

Two coffeecups sugar, $1\frac{1}{2}$ coffeecups butter, 4 coffeecups flour, 10 eggs, 1 pint New Orleans molasses, 6 pounds raisins, 4 pounds currants, 3 pounds citron, 1 quart brandy, 1 teacupful cinnamon, 8 nutmegs, 1 tablespoonful extract bitter almonds, 1 tablespoonful extract lemon, $\frac{1}{2}$ teaspoonful soda. [Original.]

MRS. J. B. DANIELS.

FAIRY CAKE.

Three teacups pulverized sugar, 1 teacup butter and lard, 1 teacup sweet milk, 2 teacups flour, 1 teacup corn starch, whites of 12 eggs, 3 teaspoons baking powder. Put in the whites last and stir gently. Mix corn starch with milk before adding it to the sugar and butter.

MRS. W. R. BEEBE.

ANGEL FOOD.

The whites of 11 eggs, $1\frac{1}{2}$ cups of fine granulated sugar, 1 cup of flour after once sifting, 1 teaspoon cream

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tartar, 1 teaspoon vanilla. Sift the flour and cream tartar six times, beat the eggs to a stiff froth—not too stiff—then beat in the sugar thoroughly, add the vanilla and flour, stirring lightly but thoroughly. Bake in an ungreased tin in a very slow oven one hour.

MRS. IMOGENE ARNOLD.

FRUIT CAKE.

Four pounds of raisins, 4 pounds of currants, $\frac{1}{2}$ pound of citron, $1\frac{1}{8}$ pounds of butter, 1 pound of sugar, 1 pound of flour, 1 tablespoonful of mace, 1 tablespoonful cinnamon, 1 tablespoonful cloves, 1 tablespoonful nutmeg, 3 gills of wine or juice of fruit, 9 eggs.

COCOANUT CAKE.

Four cups of flour, 3 cups of sugar, 1 cup of milk, 5 eggs beaten separately, 1 cup of butter, 2 teaspoonfuls of cream tartar and one of soda, half of a cocoanut grated into the cake and half grated and put with 3 eggs and $\frac{1}{2}$ cup of sugar for frosting.

MISS CHARLOTTE RICE.

DELICATE CAKE.

One cup of granulated sugar, $\frac{1}{2}$ cup of butter, 1 cup of sweet milk, $1\frac{1}{2}$ cups of flour, with 1 heaping teaspoon of baking powder, whites of 4 eggs, beaten stiff. Cream

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the butter and sugar, add the eggs the last thing. Flavor as you like. This is nice with 1 cup of hickorynut meats; when these are used a little more flour is needed.

MRS. IMOGENE ARNOLD.

BREAD CAKE.

Three cups light dough, 3 cups sugar, 1 scant cup butter, 1 cup raisins, 3 eggs, $\frac{1}{2}$ teaspoon soda dissolved in hot water, a little nutmeg, cloves and cinnamon. Let this rise same as bread and bake in a slow oven.

MRS. A. J. MILLS.

ICE CREAM CAKE.

One teacup sugar, 2 eggs, $\frac{1}{2}$ cup sweet milk, 2 cups flour, butter the size of an egg, $1\frac{1}{2}$ teaspoons baking powder. Bake in three layers in shallow jelly tins. *Cream for filling*— $\frac{1}{2}$ pint sweet milk, put over the fire and stir in $\frac{1}{2}$ tablespoon corn starch. After it is thoroughly heated, beat $\frac{1}{2}$ cup sugar and 1 egg together and stir into the milk; cook like custard. Make frosting of 2 eggs, (not beaten), with juice of 1 lemon and thicken with pulverized sugar.

MRS. ARNOLD.

TEA CAKE.

One-half cup butter or cream, 1 cup sugar, $\frac{1}{2}$ cup thick sour milk, 1 egg, 1 teaspoon soda and flour enough for proper thickness.

MRS. FRED. WICKS.

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R. L. Parkin.

SPONGE COOKIES.

Two cups brown sugar, 1 cup chopped raisins, 4 eggs, spices, (1 teaspoon each), 1 teaspoon baking powder. Roll very soft. MRS. T. H. HEWSON.

WHITE CAKE.

Two cups sugar, $\frac{1}{2}$ cup butter, 1 cup sweet milk, 3 cups flour, 2 teaspoons baking powder, whites of 5 eggs, flavoring. MRS. HOLLOWAY.

DELICATE CAKE.

Two cups sugar, 4 cups flour, 1 cup milk, 1 cup butter, 3 teaspoons baking powder, the whites of 8 eggs. MRS. J. H. MILLS.

COOKIES.

Three eggs, 2 cups sugar, 1 cup of butter, $\frac{1}{2}$ cup sweet milk, 2 heaping teaspoons of baking powder, flour to make it as soft as you can roll the dough.

MRS. M. A. TROWBRIDGE.

FRIED CAKES.

Two and one-half quarts flour and $2\frac{1}{2}$ tablespoons Royal baking powder *well* sifted with it; 4 eggs, small half-teaspoon ginger, 2 cups sugar, $2\frac{1}{2}$ cups milk; a heaping tablespoon of lard and one of butter, melted and stirred *well* into the sugar and eggs.

MRS. S. E. WALBRIDGE.

Buy these Materials at the Farmers Shed's Grocery.

FRUIT COOKIES.

Two cups brown sugar, 2 cups chopped raisins, 2 eggs, 1 cup butter, 4 tablespoonfuls sour milk, 1 teaspoonful soda, 2 tablespoonfuls cinnamon, $\frac{1}{2}$ teaspoonful nutmeg.

S. E. WHIPPLE.

PINEAPPLE CAKE.

Make cake and filling just as for cocoanut cake of five layers. Spread the layers alternately with the cocoanut filling and with grated pineapple, and finish by covering cake with the filling and strewing thickly the top and sides with half the grated cocoanut mixed with 4 tablespoonfuls of powdered sugar.

MRS. J. J. GRIFFITHS.

CAKE WITHOUT EGGS.

A lump of butter the size of a large hen's egg and $1\frac{1}{2}$ cups sugar beaten well together, $\frac{3}{4}$ of a cup cold sweet milk, 1 teaspoonful saleratus dissolved in the milk, 2 teaspoonfuls *druggist's pure* cream tartar, mixed well in 2 good cups of flour; flavor to taste. Stir all well together and bake in a quick oven.

MRS. C. L. HOYT.

SPANISH CRULLERS.

One cup of sugar, 1 cup of sweet milk, 1 tablespoonful of melted butter, 1 teaspoonful of baking

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powder, 1 teaspoonful of vanilla, yolks of 8 eggs, well beaten. Sift baking powder with 3 pints of flour through the sieve twice; mix all together in a bowl to a stiff dough; place on the board, add more flour if necessary, and knead until it does not stick. Roll thin and cut in any shape preferred. Fry in hot lard and then roll in powdered sugar mixed with a little ground cinnamon or frost them.

MRS. DRAKE.

BAKER'S POUND CAKE.

Two cups of sugar, one small cup of butter beaten to a cream, 3 eggs well beaten, 1 cup of milk, 3 cups of flour, 2 teaspoons baking powder, nutmeg. Mix quickly and bake immediately.

MRS. E. RUSSELL.

THE "BOSS" COOKIES.

Yolks of 4 eggs, 1 cup sugar, $\frac{1}{2}$ cup butter, 4 table-spoons of cold water, 2 teaspoons baking powder, as little flour as can be used and roll them out, lifting them from the board with a knife. Roll quite thin.

MRS. W. G. AUSTIN.

GINGER SNAPS.

One cup molasses, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup hot water. Melt butter in water and add 1 teaspoon soda, 1 small tablespoon ginger. Boil molasses and

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sugar together ten minutes, and when cool add other ingredients and flour enough to make a stiff dough—about $4\frac{1}{2}$ cups flour. Roll very thin and bake in a quick oven.

MRS. R. A. STONE.

SPANISH BUNS.

Two cups of flour, 2 cups of sugar, 1 cup of butter, 1 cup of sweet milk, 4 eggs (beaten separately), 1 teaspoon of cinnamon, 1 teaspoon of cloves, 2 teaspoons of baking powder. Spread an inch thick on tins and when taken from the oven sprinkle with sugar while hot.

MRS. E. D. G. RUSSELL.

CHOCOLATE NOUGAT.

One-half cup butter, $1\frac{1}{2}$ cups sugar, $1\frac{3}{4}$ cups flour, $\frac{1}{2}$ cup sweet milk, 3 eggs, $\frac{1}{4}$ pound Baker's chocolate, (grated), 1 teaspoon cream tartar in flour, $\frac{1}{2}$ teaspoon soda in milk, or use $1\frac{1}{2}$ teaspoons baking powder. Cream butter and sugar; add 5 tablespoons sugar to grated chocolate and 3 of boiling water. Stir over fire until smooth, add to butter and sugar, then add the eggs, then flour and milk alternately. Mix thoroughly and bake in layers or sheets; use boiled frosting, add vanilla. When icing is ready, add $\frac{1}{2}$ pound of blanched almonds, split.

MRS. A. L. WILSON.

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CREAM CHOCOLATE CAKE.

Whites of 4 eggs, $1\frac{1}{2}$ cups pulverized sugar, $\frac{1}{2}$ cup butter, $\frac{2}{3}$ cup milk, 2 teaspoons baking powder; flavor with vanilla. Bake in two layers. Get one pound of fresh chocolate creams, (large size); cut each cream into three pieces. Take one layer of the cake and cover with the flat pieces of the creams, reserving the tops for the top of the cake. Place this layer in the oven until the creams have slightly melted, then place other layer on top, pressing it gently down with the hand. Cover the cake with ordinary boiled frosting and place the little brown tops of the chocolate creams carefully over the top of the cake so that in cutting one little top will come on each slice of cake. This cake is perfection.

FLORENCE DWIGHT.

EXCELLENT POUND CAKE.

One pound of flour, 1 pound of butter, 1 pound of fine granulated sugar, 1 pound of the best layer raisins (stoned), the grated rind and juice of 1 lemon, $1\frac{1}{2}$ nutmegs, 10 eggs. Line the tin with two layers of plain white paper. Bake at least one hour and a half.

MRS. M. J. EDDY.

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In making caramel frosting, melt the butter and let it settle. Then in measuring use only the top which is clear and it will not curdle in cooking.

MRS. M. J. EDDY.

GINGER SNAPS.

One cup of brown sugar, 1 cup of molasses, 1 cup of butter, 1 teaspoonful of soda, 4 teaspoonfuls of ginger. Boil the molasses, sugar and butter together, then add the ginger and soda. While warm, add flour enough to mix stiff and roll very thin.

SPONGE CAKE.

Six eggs, 2 cups sugar, juice and grated rind of half a lemon, $\frac{1}{2}$ cup boiling water, 2 cups flour, 1 small teaspoon baking powder. Beat the yolks and sugar together, add the lemon, then the boiling water, then the whites of the eggs (which have been beaten to a stiff froth), and last the flour and baking powder. This makes two loaves.

S. E. WHIPPLE.

WHIPPED CREAM CAKE.

One cup of granulated sugar, 3 eggs (beat whites and yolks together), 4 tablespoons sweet milk, melted butter size of a walnut, pinch of salt, 1 cup of flour with 1 teaspoon cream of tartar and $\frac{1}{2}$ teaspoon soda sifted

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with it. Bake in two layer tins. For filling, take one-half pint of good cream and when it is very cold put it in an earthen bowl and whip with a Dover egg beater or whip churn until quite stiff, then add flavoring and powdered sugar to taste. When the cake is perfectly cold, spread the cream between the layers and thickly over the top and stand in a cold place an hour or two before serving.

FLORENCE S. WATTLES.

ORANGE CAKE.

One cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup cold water, 3 eggs, (reserving whites of two for frosting), $2\frac{1}{2}$ cups sifted flour, 2 teaspoonfuls baking powder, juice and pulp of 1 orange. Bake in three jelly tins. Make a frosting of the whites of 2 eggs, $\frac{2}{3}$ of a cup of sugar and grated peel of 1 orange.

MRS. ZANDER.

KISSES.

One pound coffee A sugar, whites of 4 eggs. Stir in one way three-quarters of a hour, or until so stiff that the drops will stand alone. Flavor with vanilla, if you choose; add any kind of nuts; bake in an oven slightly heated until they are dried through.

MISS ZANDER.

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SOFT GINGER CAKE.

One cup best New Orleans molasses, 1 teaspoon soda dissolved in hot water and stirred into the molasses, then add $\frac{1}{2}$ cup butter, 1 teaspoon ginger, 1 beaten egg, 1 cup boiling water, pinch of salt, 2 cups flour.

MRS. M. H. BURNHAM,

DOUGHNUTS.

One large cup of sugar, shortening—butter and lard mixed, the size of an egg—4 eggs beaten separately, 2 cups sweet milk, 7 cups of flour, 1 teaspoonful of baking powder to each cup of flour, 1 teaspoonful of salt, $\frac{1}{2}$ teaspoonful of nutmeg. Half of above rule is enough for once.

MRS. G. C. BURNHAM.

CAMEL CAKE.

Two cups of sugar, $\frac{1}{2}$ cup butter, 1 cup sweet milk, 3 cups flour, 3 small teaspoonfuls of baking powder sifted in flour, whites of 6 eggs.

Filling.—One pound light brown sugar, $\frac{1}{2}$ cup butter, 1 cup cream. Let this boil twenty minutes; just before taking from the stove, add 1 pound of English walnuts, chopped fine; when cool add 1 teaspoon of vanilla. Do not let it get perfectly cool before spreading on cake. This can be made as a layer cake or baked in the oblong pie tins, and will make three cakes or layers.

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HARRISON CAKE.

One cup of butter, 1 of molasses, 2 of brown sugar, $1\frac{1}{2}$ of milk, 3 eggs, $3\frac{3}{4}$ cups flour, 1 teaspoon soda, spice to taste, 1 pound raisins—chop half, dredge all of them with flour, and add last. This makes two large loaves. In using half of the receipt, take 2 eggs.

MRS. CHARLES E. STUART.

LEMON JUMBLES.

One egg, 1 teacup sugar, $\frac{1}{2}$ cup butter, 3 teaspoons milk, 2 teaspoons baking powder, juice of 2 small lemons and grated rind of one. Mix rather stiff.

K. E. A.

JUMBLES.

One and one-half coffeecups granulated sugar, (level full), $1\frac{1}{2}$ teacups butter, (packed), 9 eggs, 2 teaspoons baking powder; flavor with lemon. Make them as stiff as cookies.

MRS. GEORGE DAVIS.

SPICE CAKE. (*Very Nice*).

One cup molasses, 1 cup sugar, $\frac{2}{3}$ cup butter, 1 cup sour milk, 3 eggs, 1 teaspoon soda, $\frac{1}{2}$ nutmeg, $1\frac{1}{2}$ teaspoons cinnamon, small $\frac{1}{2}$ spoon cloves, 3 cups flour, before sifting. (Sweet milk can be used by adding 1 teaspoon cream tartar to the soda. Sift them with the flour).

MRS. A. U. NOBLE.

GOLD CAKE.

Yolks of 8 eggs, $\frac{1}{2}$ cup butter, $1\frac{1}{2}$ cups sugar, $\frac{3}{4}$ cup sweet milk, 2 cups flour, 2 teaspoonfuls baking powder.

CARRIE ZANDER.

LAYER CAKE.

One and one-half cups sugar, $\frac{1}{2}$ cup butter (scant measure), 2 eggs, 1 cup milk, 2 cups of flour, 2 teaspoons baking powder. Cream butter and sugar, add yolks, then milk; stir the baking powder through the flour. Before stirring the flour through the batter, put the stiff whites in the flour and stir down together. Add 1 cup of hickorynuts, dredged with flour, and bake in a loaf and you have an excellent hickorynut cake. K. E. A.

FILLINGS FOR LAYER CAKE.

Butternut Cake.—To whites of 2 eggs, add $\frac{1}{2}$ cup chopped butternuts and 1 cup of sugar. Whip the whites and sugar first, then add the nuts. Spread between the layers.

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

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Boiled Frosting.—One cup granulated sugar, 4 tablespoonfuls of cold water, white of 1 egg beaten stiff. Boil till it ropes from the spoon, then turn on to the white and beat till cool, then spread. Flavor with anything you wish.

Chocolate Frosting.—One coffeecup granulated sugar, 8 tablespoons of milk. Boil five minutes, then beat till nearly cool. Cut a sufficient quantity of Baker's chocolate into a small tin and set where it is warm enough to melt the chocolate. While stirring the frosting put this in and add one-half teaspoonful of vanilla. This must be spread quickly, for it sets as soon as cool.

Frosting Without Eggs.—One teaspoonful of Cox's gelatine dissolved in 3 tablespoonfuls of warm water, then add 1 cup of powdered sugar and beat until smooth. Flavor with whatever you like.

Fig Filling.—Steam one pound of figs until tender; chop fine and add one-half pint Catawba wine and one cup of sugar. Boil all together until smooth. Spread between the layers. This is sufficient for a large cake. Make a white frosting for the top.

In making cake, when you have the sugar and butter partly stirred, adding about three tablespoonfuls of the milk to be used, will greatly hasten the creaming process.

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Raisins stoned and chopped fine and added to a plain boiled frosting, make a nice variety to layer cake. Cover the top with the plain frosting.

In using XXX sugar, if the frosting begins to harden, add a little cold water and stir through it.



BEVERAGES.

"Coffee, that makes the politician wise,
And see through all things with half-shut eyes."

CHOCOLATE.

Dissolve 10 large tablespoons of chocolate in hot water; boil 1 quart of milk, sweeten to taste, then add chocolate and stir until smooth. Serve in cups, with whipped cream on top.

MRS. VANDE WALKER.

LEMON SHERBET.

Dissolve in a quart of boiling water two sheets of thin, transparent isinglass; when thoroughly dissolved, add the juice of five lemons and one and one-half pints of sugar. Strain and when cool freeze the same as ice cream.

MRS. EDWIN MARTIN.

RASPBERRY SHRUB.

Mash and squeeze the juice from red raspberries. To each pint of juice, put in 1 pound sugar; let it come to a boil and skim; bottle and seal up while hot. On

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preparing the drink, use 1 pint of shrub to 2 quarts of ice water and the juice of 3 or 4 fresh lemons.

MRS. J. K. WAGNER.

ORANGE WATER-ICE.

The juice of 12 oranges to 1 gallon of water; sugar to taste. Pour over the pulp and skins 1 pint of boiling water and let it stand till the juice is extracted, which add to the gallon of water and freeze. Lemons or any other fruits can be substituted. F. C. VAN WYCK.

A HEALTHFUL SUMMER DRINK AND GOOD TONIC.

Twelve quarts of water and one large handful of hops; boil one hour and strain on three pints of molasses. Let this stand till very nearly cold, then add one large spoonful of essence of spruce or wintergreen and one cake of dissolved compressed yeast. Let this stand in a stone jar over night, then bottle it and tie down the corks.

ICED TEA.

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

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EGG-NOG.

The yolks of eight eggs beaten with six tablespoons of sugar, the longer the better; then add the whites, beaten to a stiff froth. Pour liquor in slowly—sherry wine preferable.

F. C. VAN WYCK.

BLACKBERRY CORDIAL.

To one peck of blackberries add four tablespoonfuls of ground allspice, two tablespoonfuls of ground cinnamon, one tablespoonful of ground cloves. Keep over the stove till the juice is all drawn out of the berries. It does not need to boil hard, but should be stirred occasionally and mashed. Strain off the juice, and to each pint add one pound of loaf sugar. Boil and skim, and when cooling add one quart of good brandy. It makes an excellent drink where there is any bowel trouble.

MRS. T. P. SHELDON.

CURRANT WINE.

Eight gallons juice, 24 gallons water, 128 pounds darkest brown sugar. Have the sugar thoroughly dissolved before putting into the barrel. Leave the bung out till through fermenting. This makes 40 gallons and it improves with age.

MRS. CHARLES E. STUART.

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RASPBERRY SHRUB.

To six quarts of berries add one quart of vinegar. Let them stand twenty-four hours, then strain and to the juice add one pint of currant juice. To each pint of the liquid allow $1\frac{1}{4}$ pounds of sugar. Heat slowly and boil fifteen minutes. Bottle and use as a summer drink with water.

MRS. T. P. SHELDON.

REFRESHING DRINKS.

Oranges, lemons, limes or pineapples, sliced small and put into a jug with an ounce of sugar candy. Some of the fresh juice of the fruit should then be squeezed into the jug and a pint of boiling water poured on.

GRAPE JUICE FOR SUMMER USE.

Press the Concord grapes to start the juice. Heat them up and then strain them. To one quart of juice put one pint of sugar; let it come to a boil, then bottle and seal with wax securely. A little in a glass of ice water is a refreshing drink in warm weather.

MRS. E. H. VAN DEUSEN.

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FOOD FOR INVALIDS.

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OATMEAL GRUEL.

Put two tablespoonfuls of oatmeal into a basin and pour over it a pint of cold water. Let it stand from six to twelve hours, then stir it with a wooden spoon and strain through a sieve and boil the thin part in a clean sauce pan, stirring all the time. Simmer for half an hour and season with salt.

MILK PORRIDGE.

One pint of new milk. Stir in a little flour that has been mixed smooth in a little cold water. Stir in a little at a time until about as thick as cream. Season with salt.

CHICKEN PANADA.

Cut up a chicken and boil it slowly, bones and all, in a quart of water till nearly done. Cut off the white meat, remove the fat, and then pound the meat to a smooth paste, with some of the water it was boiled in. When quite smooth, flavor it with a little salt, least bit

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of grated nutmeg and fresh lemon peel, after which boil it again for a few minutes, until about the thickness of cream or gruel.

RICE CREAM.

One-fourth of a pound of whole rice, well boiled in milk and put in a sieve to drain and cool. Mix with the rice a gill of good cream, whisked to a froth, and add a wineglass of Maderia and a little powdered loaf sugar.

OATMEAL CUSTARD.

Take two tablespoons of the finest Scotch oatmeal, beat up in sufficient cold water to run freely; add the beaten yolk of a fresh egg. Have a pint of new milk scalding on the fire; pour the mixture into it, stirring well; sweeten to taste; add a little salt, a glass of sherry and a little nutmeg. This is good for colds—when taken quite warm—when the patient is in bed, or as a delicate dish for an invalid.

MRS. E. H. VAN DEUSEN.

EGG CREAM AND SAGO BROTH.

One ounce of well washed sago; stew in one-half pint of water until soft, gradually evaporating the water down to about one-half. Beat up one egg with one-fourth of a pint of cream and add to the sago, stirring well. Lastly, stir in one pint of good boiling beef tea.

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EGG BROTH.

Beat an egg up high in a broth basin ; when quite frothy, stir into it one-half pint of good mutton or veal broth, quite hot ; add a little salt and serve with toast.

ARROWROOT JELLY.

One cup of boiling water : wet two teaspoonfuls of Bermuda arrowroot with a little cold water and stir into the boiling water. Stir until clear, boiling all the while. Add one teaspoonful of lemon juice, pour into a form. Serve when cold, with sugar and cream.

TO PREPARE A BIRD.

Be sure it is a tender one. Broil it carefully and serve it on a delicate slice of buttered toast, or cook it in this way : Put it into a close covered vessel holding a little boiling water and place it over a hot fire. Steam it for a few minutes, then brown it in the oven, basting it frequently.

EGG CREAM.

Beat one egg light in a glass with one teaspoonful of sugar and a little nutmeg ; fill up with cream or new milk.

A FAVORITE DISH.

Scrape all the pulp from one-half pound of tenderloin steak, make it into a flat ball, about an inch thick ;

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broil quickly over live coals. Sprinkle on a little salt and pepper—no butter—and serve hot.

BROILED OYSTERS.

Dry six large select oysters in a napkin; broil on a fine wire broiler, turning frequently. Serve immediately on a hot dish; season with a little butter, salt and pepper.

TOAST WATER.

Remove the crust from a slice of stale bread and toast through well. Break up the mass into pieces and place them in a jug, with a small piece of orange or lemon peel, pour on a pint of boiling water, cover with a napkin, and when cold strain off for use.

WHITE CUSTARD.

One pint of milk, whites of four eggs, two table-spoonfuls of white sugar, one-fourth teaspoonful of salt; flavor with one-half teaspoonful of vanilla. Steam instead of baking.

LAMB BROTH.

Take six rib chops and break the bones; boil slowly in one quart of water, add a little rice, butter, pepper; salt to taste.

CRACKER MILK TOAST.

Scald one pint of milk, season with butter, salt and pepper, pour over four nicely toasted crackers.

Misses O'Brien & Ryan, Milliners, 105 W. Main St.,
Kalamazoo, Mich.

CANDIES.

"Sweets to the sweet."

MOLASSES CANDY.

One cup best New Orleans molasses, 1 cup white sugar, 1 tablespoon vinegar, 1 teaspoon butter. Cook until it hardens in water.

CHOCOLATE CANDY.

Two cups white sugar, half cup of milk. Cook until nearly done, then add one and a half squares of Baker's chocolate, (dissolve chocolate over hot water), one tablespoon vanilla. When done take from the stove and stir until it creams or thickens a little; pour into square tin and mark off as caramels.

MRS. R. A. STONE.

COCOANUT BALLS.

One cup grated cocoanut, 1 cup powdered sugar, whites of 2 eggs, well beaten; flavor with lemon or vanilla. Mix well; spread on a buttered paper and lay

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in a pan in a moderate oven till it begins to brown. When cool, roll into balls.

MRS. E. D. G. RUSSELL.

BUTTER SCOTCH.

One cup of white sugar, $\frac{1}{2}$ cup water, tablespoonful of butter, teaspoonful of vinegar, a little nutmeg. Boil until thick, then pour on a buttered plate and cut in squares when cool. Peanuts stirred in greatly improve the candy.

CHRISTINA L. BURNS.

VINEGAR CANDY.

Two cups brown sugar, half cup cold water, 1 tablespoon of vinegar, 1 tablespoon of butter.

MRS. IMOGENE ARNOLD.

CREAM CANDY.

Two cups granulated sugar, $\frac{1}{2}$ cup water, 1 teaspoon vanilla, 1 tablespoon vinegar, small piece butter. Boil, but *do not stir*. Try in water and when brittle pour in buttered pans. Pull when cold.

MRS. E. D. G. RUSSELL.

PEANUT CANDY.

Shell, peel and chop one pound of peanuts. Put two teacups of granulated sugar into a hot sauce-pan over a slow fire and stir constantly until dissolved.

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As the last specks of sugar are disappearing, stir in the peanuts quickly and spread on unbuttered tins. While cooling, cut into squares. LILY HOLTENHOUSE.

CHOCOLATE CARAMELS.

One cup grated chocolate, 4 cups sugar, $\frac{3}{4}$ cup butter, 1 cup warm water. Boil *without stirring* until done; pour into buttered tins. MRS. HEWSON.

HICKORYNUT KISSES.

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

FRANCES HUBBARD.

PRAULINES.

Two cups of granulated sugar, $\frac{2}{3}$ cup of water, $\frac{1}{3}$ cup vinegar, butter the size of a walnut. Boil until it ropes from the spoon, then stir in one quart of peanuts and stir until white. HATTIE DEYOE.

MOLASSES CANDY.

To every teacup of brown sugar, take one large kitchen-spoon of molasses, butter half the size of an

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egg, cream tartar size of a pea. Boil without stirring till it hardens in water. Just before taking off, add one tablespoon of vanilla. Pour on buttered tins and pull when cool.

MRS. D. PHILLIPS.

NUT KISSES.

Into the whites of four eggs, stir one pound of coffee A sugar until very stiff. When very thick, add one cup of hickorynut meats. Beeswax the tins and bake in a quick oven.

L. M. HOLTENHOUSE.

CANDIED ORANGE PEEL.

Throw the peel into salt water and let it stand four or five days, then parboil in clean water, changing the water three times—always adding cold water—then add a little sugar and boil until tender. Pour off water and add a pound of sugar to a pint of water and boil until it begins to sugar, then put it to cool on an oiled dish.

LAURA HINDES.

CREAM CANDIES.

To the white of an egg add an equal quantity of water, flavor with vanilla, stir in confectioner's sugar until it sticks but slightly to the hands, kneed well and mold into balls.

Cooked Creams.—Two cups granulated or pulverized sugar, one-half cup cold water. Place on fire, but do

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not stir the sugar after it is almost dissolved; boil, and as soon as a drop placed between the thumb and finger will form a hair or thread when the thumb and finger are separated, remove from the fire and let cool a few minutes. Flavor with vanilla after the mixture cools; stir but do not beat. When cool enough, mold into balls.

For Chocolate Creams, shave Baker's chocolate into a bowl and set in the top of a boiling teakettle to melt, and when balls are cold roll into the chocolate with a fork and place on buttered paper to harden. Or, while making into balls, mold an almond meat into the center of each ball and roll in sugar; or, place walnut meats on flattened balls; or, add chopped nut meats to the cream and mold; or, remove the seeds from dates and fill with the cream.

MRS. ALBERT WILSON.

FRENCH VANILLA CREAMS.

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

Fashionable Stationer, and Book Seller, Burdick House Block. **R. L. PARKIN.**

ENGLISH WALNUT CREAMS.

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

CREAM DATES.

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

NUT CREAMS.

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

COCOANUT CREAMS.

Take some French cream and while quite soft add fresh grated cocoanut to taste; add sufficient confectioner's sugar to mold into balls, and then roll the balls in the fresh grated cocoanut. These may be colored

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pink with a few drops of cochineal syrup, also brown by adding a few spoonfuls of grated chocolate; then roll them in the cocoanut. The cocoanut cream may be pressed into a tin, and when dry cut into slices.

L. M. HOLTENHOUSE.



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MISCELLANEOUS.

TO TAKE OUT TEA, COFFEE AND FRUIT STAINS FROM LINEN.

Put one pound of sal soda and five cents' worth of chloride of lime in an earthen dish and pour on two quarts of soft water; stir until dissolved. The whitening process is more rapid if the mixture is warm.

MRS. C. E. SMITH.

✓ TO TIGHTEN CANE-SEAT CHAIRS. ✓

To tighten cane-seat chairs, turn up the chair bottom and wash the cane-seat thoroughly with soapy water and a soft cloth. Let it dry in the sun and it will be as firm as when new, provided the cane has not been broken.

TO MIX MUSTARD.

One-half pound mustard, 1 tablespoon of brown sugar, 1 teaspoon of salt. Mix the same with cold vinegar to a smooth paste. Let it stand in a warm place for two or three days and stir often with a wooden spoon, then bottle and put in a cool place.

F. C. VAN WYCK.

CREAM. Ice Cream. Order of A. Heaton, 505 Elm St., and you will get the BEST.

TO POLISH COPPERWARE.

Put a tablespoonful of salt into a teacupful of vinegar: heat it; apply with a cloth and rub till dry.

E. S.

TO CLEAN SHELLS.

Shells can be made fresh by boiling them in milk.

E. M. S.

TO POLISH FURNITURE.

Mix sufficient vinegar in raw linseed oil to cut it, which would be about half oil and two-thirds vinegar. Shake thoroughly. Saturate a piece of soft muslin with the mixture and rub lightly over the article.

E. S.

TO PREVENT GOODS OR ETCHING SILKS FROM FADING.

Wash the articles in soft water, to which has been added in the proportion of one-half teacup of spirits of turpentine to a pail of water, and rinse in hard water with salt and wring in a cloth.

TO EXTERMINATE RATS AND MICE.

Buy ten cents' worth of squills. Take two parts squills—not liquid, but dry like chips—to three parts chopped bacon, enough Indian meal to make into cakes. Bake them and put where accessible to rats and mice. This will rid the place of them entirely—you will not find any dead ones.

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JAPANESE CREAM.

Four ounces of white Castile soap, 4 ounces of ammonia, 2 ounces of ether, 2 ounces of alcohol, 1 ounce of glycerine. *Directions*:—First cut the soap fine, then dissolve in one quart of soft water over the fire. When dissolved, add four quarts more of water; then add the spirits. Cork very tight. I have found this recipe very useful in removing spots from silk, cloth and paint, also in cleaning marble.

MRS. L. C. CHAPIN.

NEW REMEDY TO CURE A FELON.

As soon as discovered, take some spirits of turpentine in a cup, dip the finger in it, and then hold the hand near a hot fire till dry; then dip it again, and repeat for fifteen minutes, or till the pain ceases. The next day, with a sharp knife, pare off the thick skin and you will find something like a honeycomb filled with clear water; open the cells and the felon is gone. If the felon is too far gone for turpentine, oil of origanum, treated in the same way, will cure. If too far advanced for either to cure, the felon will be benefited, as it will be less painful. Never draw it.

ATTENTION.

Heat the bread knife hot before cutting warm bread.

Fashionable Stationer and Book
Seller, Burdick House Block.

R. L. Parkin.

In cutting layer cake, cut a square in the center first, and the cake will not crumble.

When liquor on olives begins to mold, it can be drained off and heated to a boiling point: skimmed and poured over the cold olives and thus be renewed so as to keep as long as when first opened.

In boiling custards or anything containing milk, do not salt till removing from the fire, and the milk will not curdle.

In cutting hot bread or cake, hold the knife horizontally, and the bread will not be heavy.

A tablespoonful of turpentine boiled with white clothes will greatly aid the whitening process.

✓ To stone raisins easily, pour boiling water over them and drain it off; it loosens them and they come out with ease.

To clean polished floors use no water, but simply rub them off every morning with a flannel cloth which has been soaked with kerosene. Take the cloth and with a scrubbing brush or stubby broom, go rapidly up and down the boards, (not across them). After a few rubbings they will assume a polished appearance that is not easily defaced.

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HUSBANDS.

"Sirs, respect your dinner, idolize it, enjoy it, and you will be many hours in the week, many weeks in the year, and many years in your life, happier."

A RECIPE FOR COOKING HUSBANDS.

One of the lecturers before the Baltimore Cooking School recently gave this recipe for cooking husbands:

"A good many husbands are utterly spoiled by mismanagement. Some women go about it as if their husbands were bladders, and blow them up. Others keep them constantly in hot water. Others let them freeze by their carelessness and indifference. Some keep them in a stew, by irritating ways and words; others roast them. Some keep them in pickle all their lives. It cannot be supposed that any husband will be tender and good, managed in this way, but they are really delicious when properly treated.

J. E. Doyle & Co. M'f'g Confectioners.

“In selecting your husband, you should not be guided by the silvery appearance, as in buying a mackerel, nor by the golden tint, as if you wanted a salmon. Be sure to select him yourself, as tastes differ. Do not go to market for him, as the best are always brought to your door. It is far better to have none, unless you will patiently learn how to cook him.

“A preserving kettle of the finest porcelain is best, but if you have nothing but an earthenware pipkin, it will do, with care. See that the linen in which you wrap him is nicely washed and mended, with the required number of buttons and strings tightly sewed on. Tie him in the kettle by a strong silk cord called Comfort, as the one called Duty is apt to be weak.

“Make a clear, steady fire out of Love, Neatness and Cheerfulness. Set him as near this as seems to agree with him. If he sputters and fizzes, do not be anxious,—some husbands do this till they are quite done. Add a little sugar, in the form of what confectioners call kisses, but no vinegar or pepper, on any account. A little spice improves him, but it must be used with judgment. Do not stick any sharp instrument into him to see if he is becoming tender. Stir him gently, watching the while, lest he lie too flat and close to the kettle, and so become useless. You cannot fail to know when he is done.

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“If thus treated, you will find him very relishable, agreeing nicely with you and the children; and he will keep as long as you want, unless you become careless and set him in too cold a place.”




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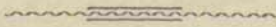
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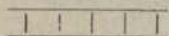
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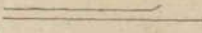
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
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